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United States  
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Food Safety  
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Meat and Poultry  
Inspection  
Program

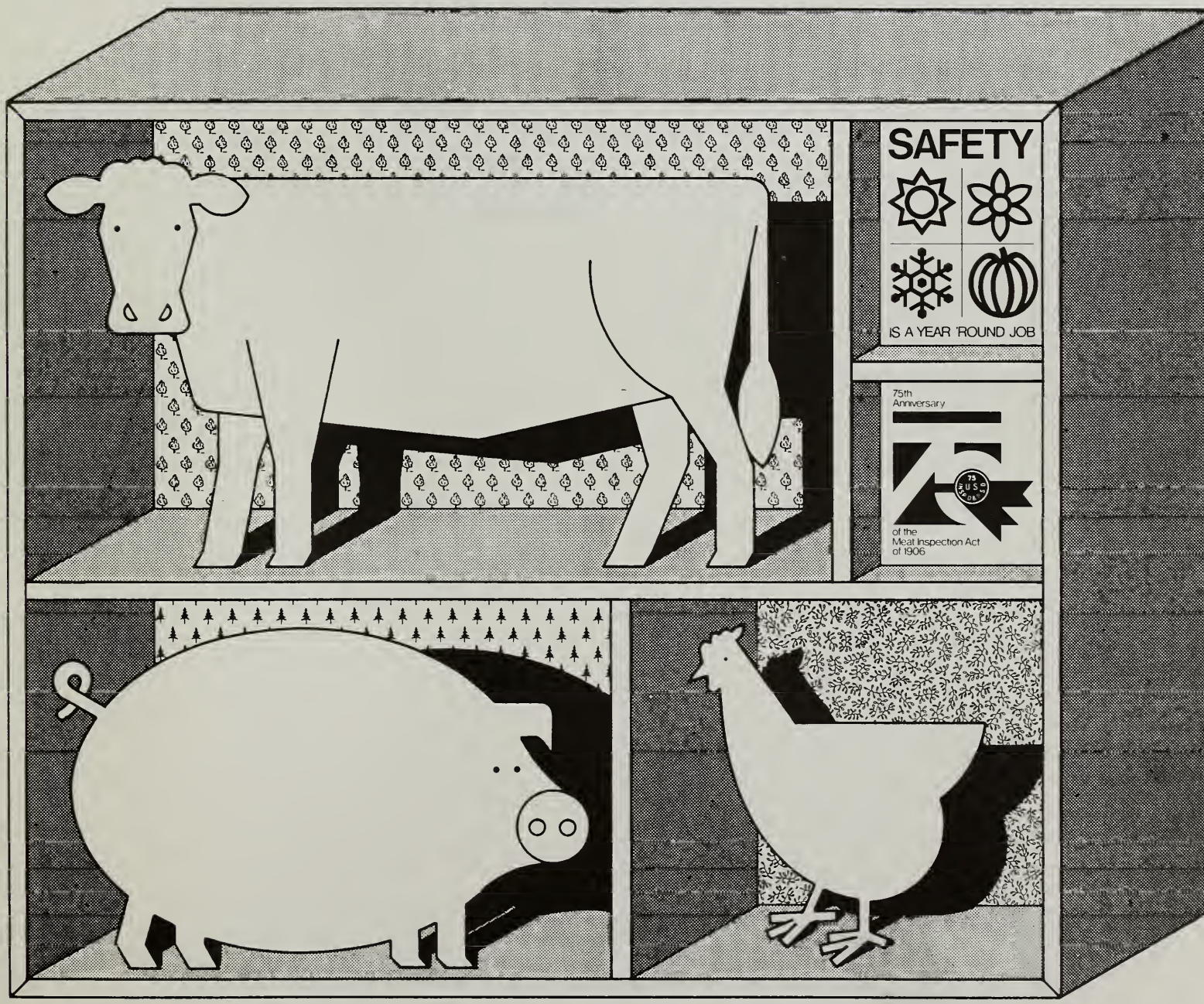
September 1982

# Issuances of the Meat and Poultry Inspection Program

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SECTION  
SPECIAL RECORDS







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Regulations



UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Inspection Service  
Meat and Poultry Inspection Operations  
Washington, D.C. 20250

MPI BULLETIN 82-43-A  
8-31-82

INFORMATION FOR: MPI Employees and Interested Parties

CHECKLIST OF MPI BULLETINS

This checklist includes active bulletins published on or before August 31, 1982, and obsolete bulletins canceled May 31, 1982, through August 31, 1982. Bulletins not appearing on this list (except those published after August 31, 1982) are obsolete and should be removed from active files.

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263 4/6/73	Waste Disposal Permit	FO/B P,Q,U-2
367 8/1/73	Meat Trimmings	PLS/H Q,P,T,U, U-2
388 8/10/73	Meat Trimmings	PLS/H Q,P,T,U
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DISTRIBUTION:  
ISSUANCES

CATEGORY: A,  
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OPI: REGULATIONS OFFICE

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456 10/19/73	Warm Cut-Up and Deboning of Poultry	ISR/D Q
553 1/2/74	Extension of Time for Cured Meat Product Labeling	PLS/F Q,P,T,U-U-2
563 1/2/74	Labeling Frozen Dinners	PLS/F Q,P,T,U-U-2
586 1/24/74	Certified Pork--Trichinae Control by Refrigeration	ISR/G Q,P,T,U-U-2
611 2/14/74	Exports of Horsemeat to the United Kingdom	FPS/J P,Q,T,U-U-1
616 2/22/74	MPI Bulletin 367	IC/H Q,P,T,U-U-2
619 2/25/74	MPI Directive 918.1, Poultry Carcass Inspection Program	ISR/C Q
629 3/5/74	Sorbitol in Cooked Sausages	PLS/G Q,P,T,U-U-2
648 3/20/74	Sampling Method for Estab- lishment Not Using the Online Q,P,T,U-U-2 Plan for Ready-to-Cook Young Chickens	ISR/C
650 3/19/74	Labeling Meat and Poultry Products with Nonmandatory Features at Locations Other than Official Establishments	PLS/F Q,P,T,U-U-2
670 4/12/74	Operations, Procedures and Equipment	PFE/B Q,P,T,A,I,J, K,L,M,N,O
742 6/21/74	Procedure for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Country Cured Pork Products	ISR/G Q,T,U-U-2



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800 9/4/74	Procedures for Controlling Temperatures of Smoking and/ or Drying Rooms in Plants Proc- essing Dry-Cured Pork Products	ISR/G Q,P,T,U,U-2
809 9/10/74	Perishable, Heat Processed Canned Meat Products	PLS/G Q,P,S,U-U-2
816 9/16/74	Nutrition Labeling	PLS/F All MPI Codes
75-3 1/2/75	Control of Canning Opera- tions Conducted at Official Establishments	ISR/G Q,P,S,T, U-U-2
75-4 1/2/75	Flexible or Semirigid Retortable Packages	ISR/PLS/F P,Q,S,T, U-U-2
75-56 3/21/75	Poultry Carcass Inspection Program--Turkeys	ISR/C A-0 P,Q,S,T,U, U-2
75-99 6/26/75	Universal Product Code and Postal Zip Code Added to Labeling	PLS/F A-0,P, Q,S,U
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76-145 9/8/76	Clarification of Religious (Buddhist) Requirement	ISR/A A-O,P,Q,S, U,U-2
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77-71 5/24/77	Random Sampling Requirements for Residue Monitoring	SS/K A-O,P,Q,S
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77-129 11/11/77	Water Conservation and Sanitation	SDS/B (Issuances)
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78-32 3/14/78	Grade Specifications for Product Purchased Under Government Contract	FSR/F M90,M09-M12, M93-M95,M50
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78-62 6/6/78	Bacon Sampling Program	MPI/DA/G M90,M09-M12, M22,M28,M32, M50

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78-95 9/7/78	Reporting Swine Sulfonamide Violations	FO/K M90,M09-M10
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79-31 4/12/79	Post-Mortem Inspection, Young Chickens	TS/C M90,M09-M12
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79-45 5/10/79	Abnormal Cans and Process Deviations	PPIS/K M90,M09-M12, M15,M18,M94
79-51 5/10/79	Dissemination of Laboratory Results	FO/A M90,M92
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79-65 6/19/79	Spray-on Polyurethane	PFE/B M90,M09-M12, M94,M95,M50
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79-69 6/29/79	Approval of Partial Quality Control Programs	PPIS/G M90,M09-M12, M94
79-72 7/11/79	Carcass Reinspection--Turkey	SISP-TS/C M90,M09-M12, M25
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80-15 3-13-80	Change in Residue Records Sent to Residue Evaluation and Surveillance Division, Science	FO/K M90, M09-M12, M04
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80-20 3-21-80	Export of High-Quality Beef to the European Economic Community (EEC)	FPS/FO/J M90, M09-M12, M26, M28
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80-36 7-2-80	Eligibility of U.S. Estab- lishments to Export to Canada	FP/J M90, M09-M12, M94
80-38 7-15-80	Reduction of Injuries	Science/K M90, M09-M12, M50
80-40 8-5-80	Clarification of MPI Bulletin 80-1	Science/K M90, M09-M12, M50
80-45 8-28-80	Meat Plants Eligible to Export to the United Kingdom	FPD/J M90, M09-M12, M26, M28
80-46 9-3-80	Preparation of Companion Samples for Chemical Analyses	Science/K M90, M10-M12, M04
80-48 9-19-80	Submission of Weekly MP Forms 403 and 404	IEDM/I M90, M10-M12, M16, M18, M20, M22, M28, M31, M32
80-53 10-24-80	Export of Fresh Beef to Australia	FPD/J M90, M09-M12, M26, M28
80-59 11-12-80	STOP Reporting Problems	Science/K M90, M09-M12, M04
80-62 11-18-80	Export of Casings to Italy	FPD/J M90, M09-M12, M94
80-67 12-5-80	January 1, 1981, Changeover Date for MP Form 404 Quarterly Reporting	IEDM/I M90, M09-M12, M28



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81-37 8-20-81	Export of Poultry Products to the Netherlands	ECS/J M90, M09-M12, M25, M27
81-38 8-27-81	Equipment and Procedure Requirements for Processing Gizzards	SISP/C M90, M09-M12, M94
81-40 8-31-81	Meat Branding Ink	SCI/F M90, M09-M12, M94
81-41 8-31-81	Label Declaration For FD&C Yellow No.5	SLD/F M90, M09-M12, M94

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81-48 10-5-81	Sources of Water for Reuse in Washing and/or Rinsing of Livestock Pens	MPITS/FESD/B M90 by RD, M09-M12, M94 by RO
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82-5 2/10/82	Export of Casings to Chile	ECS/J M09-M12,M90, M94
82-6 2/10/82	Canada Drops DES Certification Requirement	ECS/J M90,M09-M12, M26,M28
82-9 2/26/82	Export of Ducks to Singapore	ECS/J M90, M09-M12,M25, M27
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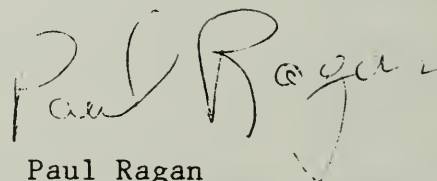


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82-39 8/2/82	Procedures for Handling Certificate Errors	IP/FPD/J M90,M09,M10, M11,M14
82-40 8/6/82	New Export Certificates - Implementation October 1, 1982	IP/ECS/J M90,M15-M18, M92,M93,M94, M95
82-41 8/9/82	Approval of Partial Plant Quality Control	MPITS/PPID/G M90,M09-M12, M94
82-42 8/26/82	Export of Horsemeat to Austria	IP/ECS/J M90,M09-M12, M26,M28
82-43 8/27/82	Special Survey on Melanotic Lesions in Swine	MPITS/SISPD/D M90,M09-M12, M26

BULLETINS DELETED

<u>NUMBER</u>	<u>CATEGORY</u>
235	F
542	F
75-29	F
78-90	G
78-101	G
79-117	F
80-14	C
80-34	C
80-52	F
80-54	F
80-60	K
80-70	A
81-26	F
81-39	F
82-4	F
82-8	A
82-10	K
82-12	J
82-29-A	A



Paul Ragan  
Director  
Regulations Office

UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Inspection Service  
Meat and Poultry Inspection  
Washington, D.C. 20250

## **Meat and Poultry Inspection Manual**

**Date:** September 1982

**Change Number:** 82-9

### **MAINTENANCE INSTRUCTIONS**

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<b>Remove Page</b>	<b>Insert Page</b>	<b>Numbered</b>
155 through 158	155 through 158a	82-9
229 through 240	229 through 240	82-9
245 and 246	245 through 246b	82-9
249 and 250	249 and 250	82-9
257 through 260a	257 through 260e	82-9
261d through 261k	261d through 261k-1	82-9
261-1 through 261m	261l through 261m-1	82-9
261r through 261y	261r through 261y-3	82-9





depending on the amount of water used to reconstitute the mixture and the poultry part to be fried. The inspector limits the amount of batter-breading on finished product to 30 percent or less of total product weight. Where necessary during inspection sampling, the inspector removes batter-breading by washing or other satisfactory method to weigh exact amount of product.

**(3) Time, Temperature.** To completely fry poultry parts, time and temperature required depends upon product type and weight, and upon equipment. Acceptable frying operation should be carried out at approximately 375° F. or higher for 10 to 13 minutes when parts are not precooked.

**(4) Frying fats; antioxidants.** Frying fats especially adapted to frying poultry are commercially available. These commercially prepared fats may contain antioxidants or antifoaming agents. Such materials do not require separate declaration in the ingredients statement on finished label. If a poultry processor adds any of these agents to frying fat, it must be noted in the approved product formula although it need not be listed in the ingredients statement.

**(5) Fat acceptability.** The inspector must determine acceptability of previously used fat and reject that with impurities. Used fat may be made satisfactory by filtering, adding fresh fat, and regularly cleaning the equipment. Large amounts of sediment and free fatty acid content in excess of 2 percent are usual indications that frying fats are unwholesome and require reconditioning or replacement. Sediment is usually removed by filtering. Adding fresh or new fat reduces the free fatty acid to acceptable levels. Some types of frying equipment are designed to continuously filter fat during operations. In other types, fat must be filtered at

end of processing. Filter medium, through which fat is filtered, must not contaminate the fat.

Maintaining frying fat in satisfactory condition is governed by amount used, type of product, and frequency and thoroughness of cleaning. Fat used for frying marine products (fish, including shell fish) is not satisfactory for frying poultry, although there is no objection to the use of fat used for frying potatoes.

Frying fat may be kept in a warm liquid form when not used, since this practice avoids localized excess heating and fat breakdown during melting, provided holding temperature does not fall below 130° F.

**(6) Equipment cleaning.** Cleaning of frying equipment is required at regular intervals. Continuous filtering or flushing with clean fat is satisfactory for limited periods of time. Complete drainage, followed by dismantling and scouring or otherwise thorough cleaning, is necessary for acceptable sanitizing. Traces of water and detergents increase rate of fat breakdown. They must be completely removed from pipelines, valves, filters, pumps, etc., before refilling the fryer with clean fat. All connecting pipelines, valves, filters, pumps, etc., must be of sanitary construction, readily accessible to cleaning, and preferably constructed of stainless steel. Rubber and some types of plastic connecting lines are not acceptable.

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## CANNING

## Subpart 18-H

(Regs: M-318; P-Subpart O)

Control over canning operations assures clean and wholesome product.

**18.43 PROCEDURE APPROVAL**

Plant procedures and/or changes shall be approved by the area supervisor to assure they meet regulation requirements.

**18.44 CANNING PROCESS****(a) Cooling Time, Water**

Cooling time is part of process and should not be overlooked. Cooling water may affect process and condition of cans by hastening corrosion. Untreated (not chlorinated) cooling water may cause product spoilage by entering in minute amounts into the can through the seams. Hard water needs treatment to remove minerals affecting containers. Overuse of water treatment chemicals may destroy tin plate.

**(b) Products**

**(1) Spoilage.** Hermetically sealed product, in which spoilage exists, is always a health hazard (particularly in products with a pH greater than 4.5).

When spoilage is detected, for loss of vacuum, distended ends, etc., avoid reuse or repackaging of spoiled product.

Lack of vacuum does not in itself mean spoilage; overfilling may contribute to low vacuum.

**(2) Poultry.** In canning whole chickens, retort time and temperature

are affected by bird positioning and neck skin.

When birds are canned with neck down or with skin left on neck, longer retorting or higher temperature is required. Thus, plant changes in positioning or neck skinning require appropriate change in retorting time and/or temperature.

**(3) Can placement.** Since cooking is affected by can positioning, cans should be placed in cookers in a uniform pattern.

**(c) Closures for Vacuum-Packed Glass Containers**

(1) Section 317.19 of the Meat Regulations and Section 381.143 of the Poultry Regulations prohibit the use of jar closures with an annular space between the inner edge of the lid (lip or skirt) and the container. Such space must be eliminated by closure design or covered by a secondary seal to prevent filth/insects/extraneous matter from lodging in the space. For the purpose of the regulations "annular space" and "vacuum-packed" are defined as follows:

**(i) "Annular Space".** Will be considered to exist if an opening more than 1/8 inch in depth exists between the lower edge of the closure skirt and the sealant between the closure and container.

The three most common closures used on vacuum-packed glass jars are shown in Figure 18.4. As depicted the "quick twist" and "screw on" types have a defined annular space and would require a secondary seal such as a shrink band. Jars with "snap on" (side seal) closures generally do not have an opening which is deep enough (i.e., more than 1/8 inch) to require a secondary seal. Likewise, the "press twist" ("PT") cap (not shown) widely used on baby food jars needs no secondary seal.



\* The Processed Products Inspection  
 \* Division, MPI Technical Services,  
 \* should be contacted if there are any  
 \* questions regarding the acceptability  
 \* of a closure and/or the need for a  
 \* secondary seal.

\* (ii) "Vacuum-Packed Containers".

\* They are defined as containers in which  
 \* the pressure inside is less than  
 \* atmospheric pressure within 24 hours  
 \* after packing.

\* (2) It is the responsibility of the  
 \* inspector-in-charge at each establish-  
 \* ment to determine that glass container  
 \* closures meet the requirements of the  
 \* regulations.

(d) Equipment Breakdown

Breakdown in cooking and/or cooling equipment shall constitute a noncompliance with approved process. Quickly repaired problems that result in an increased cook or longer cooling need not call for prolonged retention of product. When in doubt about the effect of a breakdown, the inspector shall consult his supervisor.

(e) Improper Processing, Rework

The inspector shall retain improperly processed product, record noncompliance details, and inform his supervisor.

Regulations on defective container rework apply only to containers found defective immediately after filling, not to leakers or swellers found later in storage areas.

(1) Uncooked product. Defective containers found before cooking may be opened and product may be reclaimed, provided it has not (1) been held at 40 to 120° F. more than 2 hours, and (2) containers are immediately opened, and product is used or cooled to 40° F. or lower.

(2) Cooked product. Defective containers found after heat processing should be opened within 1 hour if product is to be salvaged. If possible, the maximum 6-hour holding time should be avoided. Containers held more than 30 minutes after closing and before retorting may be dangerous. Delayed retorting of closed cans may result in buckles or other evidence of internal can pressure caused by gas-producing bacteria.

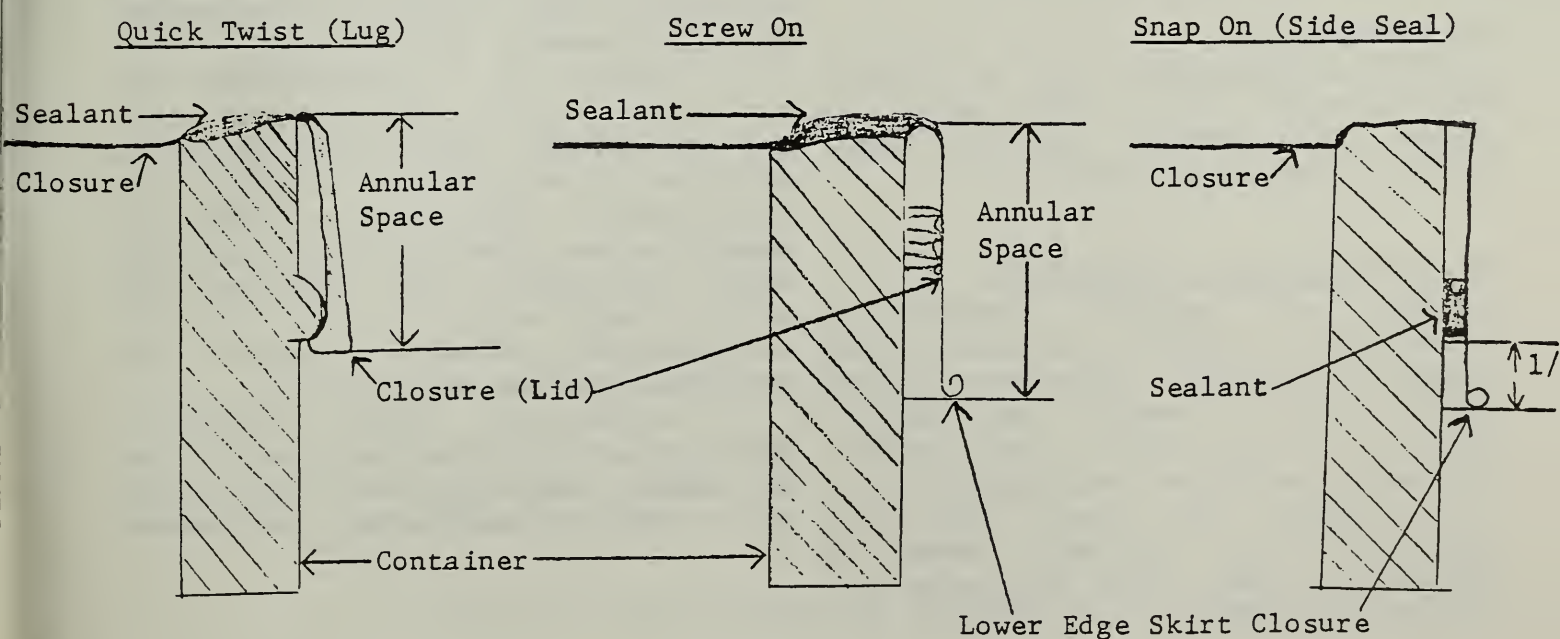


Figure 18.4

## 18.45 CONTAINERS

### (a) Types

(1) **Metal.** Standard steel bodied, tin plated cans withstand severe handling.

Establishment number may be embossed on either the bottom or cover of hermetically sealed containers.

(2) **Aluminum.** Such cans often have a scored, tear strip for easy opening. To avoid rupture of scored areas, they should be handled carefully, and not tumbled into baskets, not embossed. Codes may be applied with ink applicators. A warning statement must appear on lids of all aluminum cans with "easy-open" features to inform consumers that a lifted tab or ring indicates defective container. For example "return if tab is lifted."

(3) **Glass.** Glass containers require special handling to minimize breakage. They need not be embossed, provided: (1) manufacturer's name is lithographed on the lid, (2) establishment number is either lithographed or legibly inked on the lid.

(4) **Plastic.** Plastic containers have been successfully used for canned cured hams. Particular care shall be taken to eliminate sharp projections or equipment in processing lines. Containers are easily punctured.

### (b) Cleaning

Unfilled containers must be cleaned with filtered air or with water to remove all foreign material--dust, solder or paper particles, etc.

## 18.46 PERISHABLE PRODUCTS

These are products canned in hermetically sealed containers and cooked to internal temperature of at least 150° F. (meat) and 155° F. (poultry). They are not shelf-stable and must be held under refrigeration.

No approval has been given for canning uncured products under a "Perishable, Keep Under Refrigeration" warning statement.

### (a) Types

(1) **Product cured before canning.** It includes boneless pork shoulders, pork shoulder butts, pork loins, hams, luncheon meats, meat loaves, poultry, etc., cured before canning and heating.

Meat products without cereal or starch may be processed, provided the finished product has a brine concentration not less than 3.5 percent. Meat loaves, nonspecific loaves, and similar cured product with cereal, starch or other extenders must have a brine concentration not less than 6 percent.

Brine concentration is calculated by dividing amount of salt by the sum of the total water and salt in product, determined by laboratory upon request.

(2) **Other product.** Luncheon meat, meat loaf, and similar products may be prepared with water not to exceed 3 percent of the weight of all other ingredients during formulation.

\* \* \*

### (b) Control

(1) **Plant.** Plant management shall provide adequate facilities and equipment including tables for defective container rework, accurate recording thermometers on continuous cookers, etc., and competent designated employee(s) who shall, as applicable for the process:

1. Assure that containers and lids are clean before filling and that product filling temperature is as in approved procedures.

2. Assure that canning date and product name, identified by code or other marking, are legible and properly applied.

3. Control vacuum or steam flow setting to provide proper vacuum.

4. Periodically check containers from various parts of tanks or cookers to insure proper product temperature, and to identify and correct cold spots.



5. Determine adequacy of processing and chilling methods to assure product is properly processed. Such methods should be recognized by the National Canners Association or similar technically qualified authority.

6. Assure that processing procedures are not changed without PPID approval.

7. Identify baskets, cages, or cans with temperature color changing devices at end of closing line.

8. Periodically (at least twice daily) examine cans from each closing machine by disassembling the double seam, or by inspecting magnified cross-section of the seam in a special device to determine that closure is within can manufacturer's acceptable range.

9. Observe can handling. Randomly select and check, after can closing and processing, cans from each lot for head space, vacuum, and container's condition (dents, buckles, leakers, etc.).

10. When swelled or otherwise abnormal cans develop, (a) notify the inspector, (b) retain defective lots, (c) determine and correct cause, (d) recall defective product, and (e) request inspector's approval and verification to dispose of such product.

11. Keep records of time and temperature (cook temperature charts), and all can examination findings for inspector's review.

12. Provide a copy of the code key for inspector's file.

4. Assure adequacy of temperature devices and verify temperature records from various parts of cooker.

5. Observe tagging of baskets with temperature color changing devices, and their removal from empty baskets.

6. Periodically check processed product containers for adequate processing, handling and storing.

7. Retain production and notify the inspector in charge when improper procedures are determined.

8. Retain noncompliance product and all lots represented by samples found defective, or showing spoilage during storage.

9. Obtain recall of all lots showing noncompliance and supervise disposition of defective containers.

10. Submit a sample of unopened cans to the microbiological laboratory for questionable lots that develop swells under normal handling.

11. Review plant records of double seam examination, cook charts from each cooker, and other records.

**(2) Inspector.** As applicable for the process, he shall:

1. Check container cleanliness before filling, operating equipment during filling and closing, and cooking time and temperature.

2. Observe product preparation before canning to confirm adequate handling.

3. Monitor operations for possible deficiencies or practices leading to noncompliance of product.

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"I certify that I am familiar with product process (insert name of product) and I have no reason to doubt manufacturer's declaration."

John Doe  
USDA Inspector

(2) **Labels.** Trade description shall be in the form of a principal label or brand, prominently and, as practicable as possible, permanently affixed to product. It shall contain the following prominent and legible wording:

a. Name of country where products are made or produced (Product of USA).

b. True description of product. Where any weight or quantity is declared, it shall specify whether gross or net. Any matter included on the label or brand, additional to that specified in the regulations, shall not contradict or obscure specified particulars by illustration, wording, or size of lettering.

## 22.22 AUSTRIA

The export certificates and any additional statements must be typed with the same typewriter and signed by the same MPI veterinarian.

### (a) Meat Products

(1) **Beef.** Issue regular export certificate.

(2) **Pork.** The following statement must be typed on the export certificate for fresh/frozen pork and \* tongues (livers, spleens, kidneys and \* hearts are exempted from the \* statement): "The whole consignment has been stored in the country of origin continuous for at least 30 days at a temperature not above minus 18 degrees (18 degrees Centigrade below zero) under the control of an official veterinarian, as a consequence of which the product is free from trichinae." Minus 18 degrees Centigrade is the same as -0.4° F. Each pork liver must be branded with the official inspection legend.

(3) **Salmonellae testing.** Frozen meat shipped in cuts smaller than halves for hogs, sheep and goats and smaller than quarters for cattle and horses must be tested for Salmonellae. If the Salmonellae test is not made in the country of origin, it must be carried out in Austria or in a transit country.

Five samples from 5 different pieces of meat shall be taken for Salmonellae testing from each metric ton of ready-for-shipment meat under the supervision of an official veterinarian. With the exception of the number of samples specified above, follow the instructions specified in section 22.29(b)(3) for submitting samples of meat for Salmonellae testing by a government approved laboratory.

If the Salmonellae testing has been carried out, the following statement must be typed on the export certificate: "The test for Salmonellae yielded negative results and has been conducted in conformity with Austrian requirements by the official laboratory in (City), whose Laboratory Code Number is \_\_\_\_\_ on (Date).

(4) **Casings.** Issue MP Form 415-5.

(5) **Inedible.** Inedible products \* are not eligible for importation. \*

### (b) Poultry Products

Issue MP Form 506. The following statement shall be typed in the "remarks" section: "The undersigned certifies that the above designated product came from poultry originating in flocks in the United States which were not quarantined because of outbreaks of diseases communicable to poultry within 40 days of slaughter."

Plant management is required to identify flocks and their origin to the veterinary inspector in charge sufficiently in advance of slaughter to enable him to execute the export certificate.

\* 22.22-A BAHRAIN

\* (a) General Requirements.

\* (1) Export guidelines. Information  
\* provided below specifies requirements  
\* currently available from Bahrain. To  
\* facilitate the completion of export  
\* requisites where current information  
\* is incomplete, U.S. exporters may wish  
\* to follow the trend toward uniform  
\* import requirements in the Gulf States  
\* by using, as guidelines, the standards  
\* set forth in Section 22.77 for Saudi  
\* Arabia.

\* (2) Labeling.

\* (i) Fresh/frozen. Fresh/frozen meat  
\* and poultry products must bear the  
\* following in addition to those  
\* labeling features mandatory in the  
\* U.S.:

- \* 1. Bilingual labeling,
- \* 2. Country of origin,
- \* 3. Production date (freezing or  
\* packaging dates). Spell out or  
\* abbreviate name of month: (Jan. plus  
\* year),
- \* 4. Expiration date. Spell out or  
\* abbreviate name of month: (Jan. plus  
\* year). Meat and poultry expiration  
\* time permitted: one year. Acceptable  
\* alternatives and features are:
  - \* a. Printed production date followed  
\* by statement "Product good for one  
\* year from date of production".
  - \* b. Stickers, if plastic wrap tears  
\* on removal.
  - \* c. Ink stamp.
  - \* d. Production/expiration dates  
\* required on shipping containers only  
\* for institutional packing.
  - \* e. It is recommended that product  
\* arrive in Bahrain within 4 months  
\* after production date.

\* (ii) Processed product. Processed  
\* product must bear the following in  
\* addition to those applicable features  
\* specified above for fresh/frozen:

- \* 1. Statement of nutritional  
\* qualities of product,
- \* 2. Directions for storage and  
\* preparation,
- \* 3. Statement of grade or quality,
- \* 4. Batch number.

(b) Certification.

(1) Export certificate. Issue MP  
Form 130.

(c) Islamic Requirements.

(1) Islamic Centers. Copies of the  
list of Islamic Centers are available  
from RD or ECS.

(2) Certificate of Islamic slaughter.

U.S. exporter should contact importer  
in Bahrain to determine whether  
certificate of Islamic slaughter is  
required on subject shipment. When  
required, exporter must obtain  
certificate from a member of an  
Islamic Center. The certificate must  
be endorsed by the U.S.-Arab Chamber  
of Commerce or by a Bahrain  
Consulate. The telephone number of  
the U.S.-Arab Chamber of Commerce is  
(202) 293-3162.



**22.23 BELGIUM****(a) Meat Products**

Issue MP Form 7, Certificate of Wholesomeness, for exports of fresh meat and meat byproducts.

Issue MP Form 95 for processed meat food products.

These certificates require that ante-mortem inspection be conducted by a veterinarian. The alternative procedure in section 9.6 meets this requirement, provided a veterinarian does ante-mortem inspection of the animals whose meat, product, or byproduct is to be exported to Belgium. Exporters must establish product identity and satisfy certifying official that product meets this requirement.

Belgium import regulations apply to all meat, including horsemeat, and all processed and canned products with more than 5 percent meat by weight.

**(1) Fresh, frozen.** The following fresh or frozen products are eligible for entry:

a. Beef, veal, horsemeat--bone-in or boneless pieces weighing at least 3 kilos (6.6 pounds).

b. Beef or horsemeat tenderloins of any weight.

c. Pork--bone-in hams, loins, and bacon from back and breast.

d. Mutton, lamb, and goat meat--bone-in legs, shoulders, and loins.

e. Unboned heads of all species.

f. Byproduct (edible)--hearts, kidneys, livers, tongues, brains, intestines, stomachs, pancreas, and thymus. Large intestines and stomachs must be scraped and scalded.

Wrapper or container labels of byproduct, including livers, must show inspection legend.

**(2) Brands.** Each piece or cut of fresh meat, chilled or frozen, shall be marked with legible brands. Carcasses less than 132 pounds shall have four brands on shoulders and external surfaces of hind legs; those over 132 pounds at least four brands on each side, placed on thigh, loin, back, and

shoulder. Pork carcasses shall also be branded on ribs.

**(3) Labels.** Labels must be approved by SLD. One label shall be affixed outside container and one shall be placed inside. A label need not be on the container if all cans or packages therein bear identical labels.

The label shall show kind of meat, official number of processing or producing plant, and country of origin.

**(4) Casings.** Identify containers with inspection mark shown in the regulations (312.8). Accompany each shipment with MP Form 412-8; the words "animal casing" are substituted for "products." Nodular casings shall be described on the certificate as "Nodular (not clear)."

**(b) Poultry Products**

Issue MP Form 506 and MP Form 47. To comply with item (e) of MP Form 47, the owner or producer of poultry to be exported must sign a certificate stating all requirements in such item. The certificate must be given to the MPI officer signing the form. Product with bastings or tenderizers is not permitted.

**22.24 CANADA****(a) General Requirements**

**(1) Eligible plants.** All meat and poultry plants operating under Federal inspection in the U.S. are considered as eligible to prepare products for export to Canada. Some establishments lose their eligibility to export to Canada because of deficiencies found by the Canadian officials conducting reviews. A list of U.S. establishments not eligible to prepare product for export to Canada is furnished to the RDs. An establishment may regain its eligibility after the RD has evidence that the necessary corrective action has been taken, and so notifies ECS. The RDs will notify inspection personnel and plant management of changes in the status of U.S. \*

\* establishments with respect to exports  
 \* to Canada.  
 \* Meat or poultry products may not  
 \* be certified for export to Canada from  
 \* an establishment which has lost its  
 \* eligibility. Also, other U.S.  
 \* establishments may not export product  
 \* to Canada if the product contains meat  
 \* or poultry which originated from an  
 \* establishment at a time when that  
 \* establishment was not eligible to  
 \* export to Canada.

\* Additionally, product which has  
 \* been subjected to hyperchlorinated  
 \* water is not eligible for export to  
 \* Canada. Hyperchlorinated water is  
 \* water to which chlorine has been added  
 \* in excess of that amount normally  
 \* allowed in potable water. In  
 \* instances where product is being  
 \* certified which originates at an  
 \* establishment other than the exporting  
 \* establishment, a check must be made to  
 \* the slaughter establishment as to  
 \* whether the product has been subjected  
 \* to hyperchlorinated water. One manner  
 \* for establishing control would be for  
 \* the inspector in charge of the  
 \* exporting establishment to receive  
 \* written verification from the  
 \* inspector in charge of an establish-  
 \* ment supplying product to the exporting  
 \* establishment as to whether hyper-  
 \* chlorination is in use at the sup-  
 \* plying establishment. The exporting  
 \* establishment would naturally have to  
 \* segregate ineligible product from  
 \* eligible product. It is the respon-  
 \* sibility of the inspector in charge  
 \* to accept only satisfactory controls.

\* In the course of their visits to  
 \* U.S. meat and poultry establishments,  
 \* Canadian reviewers will expect to see  
 \* that effective controls are in use  
 \* which permit valid export  
 \* certifications to be made. Unless  
 \* they are convinced that good controls  
 \* are in use, the establishment may lose  
 \* its eligibility to export to Canada.

## \* (2) Certificates.

\* (i) Signature on certificates. All  
 \* certificates accompanying product must

be signed by MPI veterinarians.  
 "D.V.M." (or equivalent degree) should  
 be indicated after signature.

## (ii) Weights and number of cartons.

The weights and numbers of cartons for  
 each EST/PLANT number which appears on  
 the product labels in each shipment  
 must be shown on the export  
 certificate. Reserve one line for  
 each EST/PLANT number on export  
 certificate which includes weight,  
 number of cartons and product name.

(3) Export stamp. Export stamp  
 showing certificate number must be  
 applied to main panel of each carton.

## (4) Labels, containers and markings.

(i) Approval. Before shipping,  
 exporters shall obtain Canadian and  
 USDA approval for all edible product  
 labels for immediate and shipping  
 containers by sending proof of proposed  
 labels to:

Chief, Standards & Labels  
 Meat Hygiene Division  
 Halldon House  
 Agriculture Canada  
 2255 Carling Avenue  
 Ottawa, Ontario, KIA 0Y9  
 (Tel. No: (613) 995-5433)

For U.S. approval, labels shall be  
 sent to SLD.

Shipping containers of imported  
 prepackaged products that have their  
 inner markings approved by the  
 Canadian Label Unit will not have to  
 be submitted to that office for  
 approval. It will be the packer's  
 responsibility to ensure that such  
 cartons bear all mandatory informa-  
 tion, i.e.:

- Product description which should  
 be identical to the inner marking;
- Country of origin to appear  
 immediately below product description  
 should be at least half the height of  
 the largest letter on main panel;
- Net quantity of the meat  
 product;
- Packer's name and address;



e. Inspection stamp or statement;  
and

f. Storage instructions (Keep Refrigerated or Keep Frozen).

Shipping cartons for bulk packed products such as boneless beef must be submitted to the above address for approval in the usual manner.

(ii) **Prepackaged product.** All consumer-size packages of meat and poultry products must comply with the following:

a. The product name, ingredients statement and net weight must be shown in both English and French.

b. Net weight must be declared in metric units. Canada will continue to approve labels with net weights in both metric and avoirdupois units.

c. The name and address of the manufacturer or first dealer ending with U.S.A. must be shown on the main panel with all mandatory requirements. The first dealer must either be a registered tenant of a USDA inspected plant or a Canadian distributor.

\* (iii) **Quebec requirement.** A Quebec provincial "Order-in-Council" (4-15-67) requires "French" on labels of products marketed in the Province. Inscriptions in another language must not precede those in French. The Order requires that food labels show:

a. Product nature, composition, use, exact quantity, origin, etc.

b. Identity of manufacturer, preparer, conditioner, or processor.

c. Place of manufacture, preparation, conditioning, or processing of product. Imported product must be marked with the country of origin name.

\* (iv) **Filing of approved labels.** The MPI inspector shall file approved Canadian labels in the plant for which label was approved.

(v) **Approved labels at delisted plants.** Lists of approved Canadian labels will be amended to indicate temporary withdrawal of all labels and markings for those U.S. establishments which have remained delisted for export to Canada, for a period exceeding 12 months. Upon relisting of such an establishment, a delay of 4 weeks should be allowed before shipments are made.

Upon relisting of establishments which have remained delisted for a period exceeding 24 months, all labels and markings will have to be resubmitted to Canada for approval.\*

(vi) **Container and markings.** Bulk product - primal cuts such as pork hams, skinless pork bellies, etc., must be individually stamped with the USDA inspection legend.

The use of combo bins for export of frozen meat cuts is not permitted. Combo bins with fresh meat cuts must be consigned directly to Federal registered establishments and not to storages. Combo bins or cartons must have the mandatory information printed on one main panel except the product name can be either printed, rubber stamped, stencilled, or applied by means of a pressure-sensitive sticker.

Frozen cuts will be permitted entry only in properly packaged shipping cartons. Truckload or carload lots of dressed hogs may be identified by means of a placard marking. Each hog carcass side must bear three inspection legend brands. Beef quarters must bear at least an inspection legend and a shipping tag. Both skin-on and skinned calf carcasses must also bear a shipping tag. Such tags must bear mandatory information on one side and be stamped with the export stamp on the other side.

Carload lots of shortening, lard, or tallow must be identified by a placard and be consigned directly to a registered plant in Canada operating under the Canada Meat Inspection Act and Regulations.

\* (vii) **Placard.** Mandatory information for loose or bulk meat must appear on a placard 12" x 12" on doors of railroad cars, trucks, or trailers, and must show:

a. The name and mailing address of the manufacturer or first dealer ending with "USA" to be shown on the main panel with all mandatory requirements. The first dealer must either be a registered tenant of a USDA inspected plant or a Canadian distributor. In case of first dealer or distributor, the name shall be preceded by the words "Packed For."

b. True and correct description of contents. Animal species must be shown with cut or portion name.

c. "Product of USA" immediately below product description. Usually, this requires letters at least half the size of those used in product name, and must be legible.

d. Net weight. The word "weight" is to be spelled out in full, if used. The word "net" alone is acceptable for both English and French. Associated symbols (lb, oz, g, kg) are to be used together with the words "net weight" or "weight."

#### (b) Meat Products

\* (1) **Export Certificate.** If product was prepared in a plant other than the exporting plant, statement on certificate should say "products prepared at est. no. \_\_\_\_\_." Give producing plant's est. no.

Since the addition of chlorine to water for reasons other than potability is prohibited by Canadian regulations, the following statement must be typed on the export certificate: "The meat or meat products contained in this shipment have not been subjected to hyperchlorinated water." Products such as prime steam lard and tallow do not require this statement.

\* (2) **Imported Meat.** Meat and poultry  
\* imported into the U.S. which has not  
\* been further processed in this country  
\* are not eligible for export to Canada

unless they are accompanied by the original foreign inspection certificate.

Canada will not accept such product accompanied by U.S. export certificates,

unless they grant a waiver for the foreign inspection certificate on an individual case basis. Products originating from approved plants in the following countries are permitted entry into Canada: Argentina, Australia, Brazil, China (Peoples' Republic of), Czechoslovakia, Denmark, France, Germany (Federal Republic of), Honduras, Hungary, Ireland, Paraguay, Uruguay, Poland, Romania, Switzerland, and Yugoslavia.

(3) **Descriptive terms.** Descriptive terms applied to meat or meat product must be consistent with Canadian Food and Drug Regulations, and its Meat Inspection Regulations.

#### (4) Eligible product.

(i) **Carcass.** Carcasses, sides, or quarters must be intact. Those with trimmed areas, severed joints, missing parts, and removed peritoneum, pleura, or body lymph nodes are unacceptable.

(ii) **Beef hearts.** Make at least four incisions in the interventricular septum and inner surfaces of the heart, as part of the post-mortem procedure for cysticercus bovis inspection. The auricles must be removed.

#### (iii) Livers.

a. Whole livers shall have hepatic lymph nodes intact.

b. Skinned, deveined livers without hepatic lymph nodes prepared for subsequent slicing in Canada will be permitted entry only into a registered establishment.

c. Sliced livers in consumer-size packages are accepted without hepatic lymph nodes.

(iv) **Spleens, lungs, udders, etc.** Spleens, lungs, udders, mucous membranes, and parotid salivary glands are prohibited in meat food products.



(v) **Sausage.** Antioxidants are not permitted in sausage. Soya and other extenders are permitted, but products containing them must be labeled as extended meat products. Extenders must be nutritionally equivalent to the meat they replace, must meet all the requirements of the Canadian Food and Drug Regulations, and be approved by the Canadian Meat Inspection Division. Exporters may contact this Division for details.

\* (vi) **Casings.** MP Form 415-5 must contain the following information:  
 \* Establishment number, species (beef, lamb, hog), "graded" (or "ungraded"),  
 \* and an impression of the export stamp  
 \* should be stamped on the reverse.  
 \* Certify only casings prepared under  
 \* full-time inspection.

\* Since the MP Form 415-5 does not have a serial number, use the date the form is signed, e.g., May 15, 1982, would appear as 051582.

\* The terms "graded" or "ungraded" are required by Canadian Customs. The term "graded" should be used when the casings have been sized according to plant management's specifications. If the casings have not been sized the term "ungraded" should be used.

Casings originating in U.S. and shipped to other countries for processing, or casings from countries other than Australia and New Zealand, are not eligible.

Casing plants located outside official plants may apply for reimbursable service under Part 350 of the regulations. The inspector will certify only casings originating in official plants and processed under his supervision.

\* (5) **Prohibited importation.** The following importations are prohibited.

a. Meat from boars.

b. Meat trimmings too small to permit adequate inspection. Individual pieces must not be less than the size of a 2" cube or equivalent.

c. Pork skins (attached and detached) with black hair roots.

d. Product with freezer burns or areas of dehydration.

e. Artificially colored product.

f. Meat inspected or identified under Part 350 of the regulations.

g. Meat and poultry products other than lard and tallow which have been subjected to hyperchlorinated water.

### (c) **Poultry Products**

(1) **Certification.** Issue export certificate. \*

\* \* \*

(i) **Chlorinated water.** Since the addition of chlorine to water for reasons other than potability is prohibited by Canadian regulations, the following statement must be typed on the export certificate: "The poultry contained in this shipment has not been subjected to chlorine disinfection as permitted by U.S. regulations (381.91(b)(1)), nor has it been chilled in hyperchlorinated water." \*

(2) **Kidney removal.** A certification statement for kidney removal is no longer required. However, carcasses or parts of poultry other than broiler and roaster chickens must not contain kidneys at the time of export to Canada. Furthermore, mechanically separated poultry meat from any species shall not contain kidneys, if it is produced for Canada. \*

(3) **Containers.** When poultry is processed with kidneys removed, containers should be clearly marked by lot number, or by other acceptable means to be readily identifiable when shipped. Record all marks (or lot numbers) placed on containers. Also record where and when poultry was stored, and name of inspector present during the procedure.

Firms processing poultry with kidneys removed should be encouraged to include the words "kidneys removed" on printed labels. When packages are not so labeled, the inspector shall

examine the product to assure that kidneys were removed even when representative sample defrosting is not required.

**(4) Labeling.**

\* **(i) Approval.** See 22.24(a)(4)(i).

**(ii) Shipping container.** Poultry products packed in cartons with ventilation or hand holes are not acceptable. Information on main panel of shipping container must include:

1. Complete name and address of manufacturer or first dealer, followed by "U.S.A." The first dealer may be a registered tenant of a USDA inspected plant or a Canadian distributor.

2. Inspection legend showing establishment number.

3. Name of product and number of birds in the shipping container.

4. Grade mark of country of origin.

5. The words "Product of USA" under common name of product.

6. The words "Net Weight," followed by "lb" (not lbs.), "oz", "kg", or "g". Weight symbols not to be followed by a comma or period.

7. The USDA inspected for wholesomeness official inspection mark.

8. A statement indicating "for further processing," if applicable.

9. "Keep refrigerated," or "Keep frozen," whichever is applicable.

**(iii) U.S. trade requirement.** Boxes printed for U.S. trade requirements are satisfactory, provided printing size is in reasonable relation to box size. Requirements in Canadian poultry regulations are recommended as a guide. Mandatory requirements must be printed on the box.

Main panel--items to be printed:

1. Name and address of plant.

2. "Net Weight."

3. "Product of USA."

4. "USDA inspected for wholesomeness official inspection mark."

The following items may be stencilled or stamped on main panel of shipping container:

1. Name of product and number of birds in the box.

2. Grade mark.

3. Plant number. If plant number included in the "USDA inspected for wholesomeness official inspection mark" is of sufficient size to be easily read, it will suffice; otherwise, it may be stencilled or stamped near the official inspection mark elsewhere on the panel.

USDA Insp. for  
Wholesomeness Mark  
with Plant Number

Name & Address of Firm,  
Including Country of Origin,  
e.g., "U.S.A."

Figure showing  
number of birds \_\_\_\_\_

(Kind Name)  
PRODUCT OF U.S.A.  
USDA Grade Shield

FOR FURTHER PROCESSING (when required)

NET WEIGHT - LBS

Figure 22.1 - Shipping container



4. When product is for further processing, it shall be indicated on the box panel. Poultry product for further processing may be exported only to a registered establishment in Canada; not to storage nor to a retail outlet. Individual cartons of such product intended for further processing are to be sealed by tape or straps, or the truck must be sealed with an official USDA seal. Seals may be broken only by a health of animals inspector or by a person authorized by him at the final destination (registered establishment).

**(iv) Utility grade poultry.** When grading and labeling "utility" grade poultry for export to Canada, grade will be shown as "grade utility" in letters at least  $\frac{1}{2}$  inch, with the phrase "for further processing" shown directly below the grade.

**Shipping container.** Shipping container will be stamped with export stamp and USDA grade utility stamp. These stamp impressions shall be on left side or lower part of label.

**Ready-to-cook.** Grade utility specifications for ready-to-cook stewing hens (not fowl), chickens, and turkeys will be used only when grading ready-to-cook poultry for export to Canada.

**(v) Box-packed poultry.** Figure 22.1 shows a sample of shipping container markings for box-packed poultry and poultry products to Canada.

Size of letters in kind name "for further processing (when required)" and grade letter--at least  $\frac{1}{2}$  inch.

Size of letters in net weight--at least  $\frac{1}{4}$  inch.

Size of letters in "Product of USA"--not less than  $\frac{1}{2}$  the size of letters in kind name.

Kind Name:

chickens	young ducks
chicken capons	mature ducks
stewing hens	young geese
young turkeys	mature geese
mature turkeys	

NOTE: "Chicken capons" may be used to describe only carcass of male chickens desexed by mechanical removal of testicles.

**(vi) Pliofilm bags.** They must be clear (semiopaque bags are not acceptable) and show:

1. Name and address of the manufacturer or first dealer, followed by "U.S.A.". The first dealer may be either a registered tenant of an official establishment or a Canadian distributor. If first dealer, the words "prepared for" must be used. Address may be the local or head office followed by "U.S.A.". If head office, it must be so stated.

2. Name of product.

3. Official U.S. Grade Mark.

4. "Product of U.S.A." shown clearly and boldly with letters at least  $\frac{1}{2}$  the height of the tallest letter in the product name.

5. Official inspection mark.

6. Net weight.

7. Plant number as part of the inspection legend is acceptable.

Exporters must submit bags to Canadian authorities for label approval.

**(5) Processed product; phosphates.** \*  
Canadian regulations have no provisions for addition of phosphates to manufactured poultry products. Thus, products with phosphates shall not be certified and exported to Canada.

**(d) Products Not For Human Consumption** \*

**(1) U.S. edible product for animal food.** \*  
Certain products classified as edible in U.S. but inedible in Canada, e.g., spleens, udders, etc., may be exported with edible certification \*  
provided shipment consigned directly \*  
to Canadian pet food manufacturer. \*  
The statement "For Animal Food - For \*  
Export To Canada" should be placed on \*  
the certificate. \*



\* (i) Poultry backs or necks.

\* Backs and/or necks may be exported  
\* to Canada for animal food purposes.

\* (2) Inedible. The following  
statement must be typed on  
MP Form 415-3: "The material  
described on this certificate  
originated in an establishment  
operating under U.S. Federal  
inspection and was derived from  
animals that received ante- and  
post-mortem inspection and were passed  
for food purposes." Canadian  
regulations do not require  
decharacterization of animal products  
which are not legally permitted in  
Canada as ingredients of food products  
for human consumption. U.S. meat  
inspection regulations, however,  
require decharacterization of all  
inedible products except lungs. Use  
finely powdered charcoal or Birkoline  
B. Any other method of  
decharacterization requires prior  
approval of the Meat Hygiene Division  
in Canada. Ground bone is not  
acceptable for decharacterization.  
Decharacterization should be adequate  
to preclude use of the product for  
human food, but should not be so  
excessive as to spoil the product for  
its intended purpose.

\* (i) Labeling.

\* Label approval for inedible products  
\* is not required by Canada. However,  
\* shipping cartons must bear the  
\* following mandatory information in  
\* either English or both English and  
\* French.

\* 1. Complete and accurate name of  
\* product, e.g., "Decharacterized Pork  
\* Livers."

\* 2. "Inedible - Not for Human  
\* Consumption," "Inedible - Animal Food  
\* Only," or words to that effect.

\* 3. "Product of USA."

\* 4. A net weight declaration.

\* 5. Packer's name and address, or  
\* name and address of receiving Canadian  
\* firm.

6. Plant number without inspection  
legend. (DO NOT USE "Establishment"  
in relation to number).

7. "Keep Refrigerated" or "Keep  
Frozen."

Items 1, 2, and 3 above shall appear  
in this same particular order.  
Exporters may modify existing cartons  
by use of stickers, rubber stamps or  
stencils. Products which are not  
marked as specified above will be  
refused entry.

(ii) Poultry offal, heads and feet.

Ground, washed poultry offal, heads  
and feet may be exported for use in  
pet food manufacture provided the  
offal, heads and feet are derived from  
poultry which have passed ante-mortem  
and post-mortem inspection. Only  
establishments which remove heads and  
feet after completion of post-mortem  
inspection would be eligible to export  
poultry heads and feet to Canada.  
When above conditions are met, the  
inspector can issue an inedible  
certificate (Chart 22.3) in  
quadruplicate. Two copies are given  
to the packer, one copy is sent to the  
regional office, and one is filed in  
the inspector's office.

(3) Pharmaceutical products. Only  
organs saved from inspected and passed  
animals may be exported to Canada for  
pharmaceutical use.

A certificate prepared on USDA/FSIS  
letterhead is required:

Est. No. \_\_\_\_\_ Place \_\_\_\_\_ Date \_\_\_\_\_

Name and address of consignor \_\_\_\_\_

Name and address of consignee \_\_\_\_\_

Name of carrier \_\_\_\_\_

I, (Name of MPI Veterinarian), hereby  
certify that the following described  
shipment consists of products which  
were obtained from animals that have  
received ante- and post-mortem  
veterinary examination and that they  
have been handled and prepared in a  
manner permitted by the regulations of  
the Federal Meat Inspection Act of the  
United States. These products are  
intended for pharmaceutical use only.

Number of packages \_\_\_\_\_  
Net weight \_\_\_\_\_  
Description \_\_\_\_\_  
Shipping marks \_\_\_\_\_

\_\_\_\_\_  
Veterinarian under authority of the  
Federal Meat Inspection Act of the  
United States.

\* (4) Feathermeal. When feathermeal produced in an official plant is offered for export, the exporter shall apply to VS for inspection under Certification Service for inedible animal byproducts. At VS request, MPI will do such inspection on reimbursable basis.

The following certification is required:

(i) Exporter. He shall certify that (1) product was subjected to a combined heat treatment of not less than 210° F. for at least 3 hours, and 230° F. for 30 minutes; (2) the shipment originates in and is shipped directly from USA; and (3) product is in new bags (for shipments other than bulk).

(ii) Inspector. He shall make the following statement on a letterhead type certificate:

"This product is from a federally inspected plant with facilities to process product as described in the shipper's declaration."

Charges for service should be billed to VS.





and after slaughter and were found suitable for human food.

c. The product has been heated to an internal temperature of at least 75° C. (167° F.) and does not contain additives not permitted under Danish legislation.

d. Neither the birds nor the meat, in accordance with U.S. legislation, has been treated with chemical or biological substances, or in any other way which could represent a health hazard to consumers.

e. This is to certify that the product described on this certificate was processed in an official U.S. establishment certified for export to the Federal Republic of Germany and/or the United Kingdom.

Item d can be routinely certified on the basis that all products must be safe for human health to meet U.S. standards.

The above certification statements are to be typed in the "remarks" block of MF Form 130. If more space is

\* needed, use the reverse side.

Danish officials will accept poultry products cooked to an internal temperature of 160° F., as required by regulations (381.150). Research has proven that when cooked poultry is removed from the cooker at 160° F., its internal temperature continues to rise for several minutes and then drops very slowly to room temperature. Therefore, the above certification can be made on this basis.

The following additives, normally used in the United States, are permitted by Danish legislation in the amounts shown:

Butylated hydroxyanisole (BHA), butylated hydroxytoluene (BHT), propyl gallate-----	50 mg/Kg
Citric acid, monoisopropyl citrate, monoglyceride citrate-----	50 mg/Kg
Algin, carrageenan, carboxymethyl, cellulose (cellulose gum), vegetable gums, methyl cellulose-----	5 gm/Kg
Anatto-----	20 mg/Kg
Carotene -----	50 mg/Kg
Nitrites-----	150 mg/Kg

Ascorbic acid, sodium ascorbate, -----	500 mg/Kg
Acetylated monoglycerides, diacetyl tartaric acid esters of mono- and diglycerides, mono- and diglycerides (glycerol palmitate, etc.)---	5 gm/Kg
Disodium inosinate, disodium guanylate-----	50 mg/Kg
Monosodium glutamate-----	3 gm/Kg
Phosphates listed in section 381.147 (f)(3) of the poultry inspection regulations-----	5 gm/Kg

#### (d) Personal Consumption

Only processed meat and poultry products in reasonable quantities for personal consumption may be brought into Denmark by tourists and others without export certificate.

#### 22.30 DOMINICA

Issue MP Form 130 for meat for \*

poultry products.

#### 22.31 DOMINICAN REPUBLIC

##### (a) Meat Products

Export certificate to be visaed by consul of that country.

##### (b) Poultry Products

Official certification is required on MP Form 130 stating that product is \* Grade "B" or better, and has been under refrigeration for not more than 4 months.

#### 22.31-A EUROPEAN ECONOMIC COMMUNITY (EEC)

##### (a) Plant Approval Requirements

(1) General. The following requirements must be met in both meat and poultry plants:

a. Handwashing facilities throughout the plant must be other than hand operated and supplied with hot and cold water.

b. Sanitizers, with a water temperature not less than 180° F., must be conveniently located where hand tools are used.

\* c. Employee welfare facilities must include lockers (or alternate devices for storing employee's outer garments) and showers. Separate dining facilities should be provided.

\* d. Toilet rooms must not open directly into work rooms.

\* e. Water samples must be taken throughout the plant at least monthly (outlets should be changed on each occasion). Plant quality control laboratories may be utilized. Samples must be tested for both total counts and coliforms. Detailed reports must be on file and available to inspection personnel.

\* f. Product containers must not come in direct contact with floor surfaces.

\* g. Final packaging operations must be so situated as to prevent risk of contamination.

\* h. The use of wood, e.g., wooden-handled tools, brooms, pallets, etc., in unprotected cooked product areas is not allowed and the plant must have a program to eliminate wood from unprotected raw product areas.

\* i. Reuse of shipping containers, e.g., heavily waxed cardboard cartons, are not permitted for product which may eventually be destined for an EEC country.

\* j. The walls must be smooth with angles and corners that are readily cleanable.

\* k. Workers must wear protective clothing, including head covering and water resistant footwear. Exposed street clothing is not acceptable.

### (2) Meat plants.

\* a. A separate room or area for flushing, cleaning, and separating stomachs and intestines. If this operation is not separate from the slaughter area, provisions must be made for effectively confining wastes and splash from other operations by such means as partial partitions, separate drainage, etc.

### (3) Poultry plants.

\* a. Poultry crates for live birds must be constructed of water impervious material (wood unacceptable) and must be cleaned each time they are emptied.

b. Pre-slaughter stunning is required (an exception is permitted for religious purposes).

c. Handwashing facility is required in hanging area.

d. The stunning and bleeding area must be separated from the hang-on bay for live birds.

e. Handwashing facility and sanitizer is required in bleeding area.

f. Cutting/deboning operations must be physically separated (by a wall or solid partition extending from floor to ceiling) from eviscerating, giblet processing and immersion chilling operations.

g. Immersion chilling of carcasses must comply with the following:

1. Immersion chilling system shall be a true counterflow, that is, carcasses must move through the chiller against the flow of the water.

2. Potable water shall enter the carcass exit end and overflow at the carcass entrance end of chiller.

3. Carcasses must be moved through the chiller by mechanical means.

4. The chill media cannot be recirculated either inside or outside of the chiller or pumped from the chiller to a heat exchanger and returned to the chiller.

5. There shall be two temperature recording devices for recording the chill media temperature, one at the carcass entry end and one at the carcass exit end of the chiller. The chill media temperature shall not exceed 61° F. at the carcass exit end.

6. There shall be a water meter on the chilling system and a water meter on the final washer.

7. Listed below is the amount of water required per bird:

Washer	Chiller	Bird Size	RTC
0.40 gal.	0.65 gal.	Up to 5.5 lbs.	
0.65 gal.	1.00 gal.	5.5 to 11 lbs.	
0.90 gal.	1.50 gal.	Over 11 lbs.	

8. Water requirements for final washer are calculated and recorded in the same manner as presently done for the chiller.

9. Since poultry slaughter plants may have to alter their operating practices when producing product for



\* the EEC, it will be necessary that  
 \* plant officials notify inspection  
 \* personnel in advance of producing  
 \* product for export to the EEC or for  
 \* cutup at another certified plant.  
 \* Plant officials at the slaughter  
 \* plant must also identify and ship  
 \* the product to the cutup plant in a  
 \* manner acceptable to the IIC. The  
 \* alterations may include shutting off  
 \* any heat exchangers, and seeing that  
 \* metering devices are functioning  
 \* properly.

\* 10. Slaughter plants may wish to  
 \* look into utilizing a procedure  
 \* whereby clean eviscerated poultry is  
 \* cut or boned in the hot state  
 \* without subjecting it to immersion  
 \* chilling. Movement of poultry car-  
 \* casses direct from slaughter line to  
 \* cutting room for immediate cutup,  
 \* packaging, and subsequent chilling is  
 \* acceptable. Slaughter plants also may  
 \* wish to consider cooking whole birds,  
 \* parts or boneless poultry immediately  
 \* after post-mortem inspection in lieu  
 \* of immersion chilling.

## \* 22.32 Egypt, (ARAB REPUBLIC OF)

### \* (a) General Requirements.

\* (1) Labeling. Meat and poultry  
 \* products (including canned) must bear  
 \* the following in addition to required  
 \* label features:

- \* a. Bilingual labels,
- \* b. Statement of Islamic slaughter,
- \* c. Production date (slaughter,  
 \* packaging or freezing dates). Spell  
 \* out or abbreviate name of month:  
 \* (Jan. plus year),
- \* d. Expiration date. Spell out or  
 \* abbreviate name of month plus year,
- \* e. Metric net weights. Lettering  
 \* and numbers for unit metric weight  
 \* must also be in Arabic.

### \* (2) Product arrival and expiration \* dates.

\* (i) Meat. Frozen meat (including  
 \* beef and sheep livers) must be shipped  
 \* from the U.S. within 2 months of pro-  
 \* duction date. The bill of lading  
 \* will be used to confirm the date of

shipping. There is no fixed expira-  
 \* tion date on meat products. One year  
 \* is suggested as a reasonable expiration  
 \* date. Livers must have lymph nodes  
 \* attached.

(ii) Poultry. Frozen poultry must  
 \* be shipped from the U.S. within 2  
 \* months of production date, arrive in  
 \* Egypt within 3 months of production  
 \* date, with an expiration date within  
 \* 9 months from production date. The  
 \* same time restrictions apply to  
 \* poultry giblets.

### (b) Certification.

(1) Export certificate. Before  
 \* issuing the MP Form 130 covering  
 \* product to be shipped to Egypt,  
 \* inspectors must read the specifica-  
 \* tions to assure that all FSIS certi-  
 \* fications set forth in the bids are  
 \* met. Exporters wishing to certify  
 \* special characteristics of product  
 \* such as types of pack or cut, weight  
 \* range of product, quality, type,  
 \* etc., to satisfy supplier-purchaser  
 \* agreements or specifications, may  
 \* obtain such certification on a  
 \* reimbursable basis from the USDA/  
 \* AMS grading services.

### (c) Islamic Requirements.

(1) Islamic Centers. Copies of the  
 \* list of Islamic Centers are available  
 \* from RD or ECS.

### (2) Certificate of Islamic Slaughter.

In addition to FSIS certification, the  
 \* exporter must obtain a certificate of  
 \* Islamic slaughter from a member of an  
 \* Islamic Center. The certificate must  
 \* be endorsed by the U.S.-Arab Chamber  
 \* of Commerce or by an Egyptian consulate.  
 \* The telephone number of the U.S.-Arab  
 \* Chamber of Commerce is (202) 293-3162.

### (d) Egyptian Import Inspection.

(1) Laboratory sampling. Random  
 \* samples for Salmonellae are collected  
 \* on meat and poultry product entering  
 \* Egypt. Beef is accepted when 10  
 \* percent or less of the samples are  
 \* positive. Poultry is accepted when

- \* 20 percent or less of the samples are
- \* positive. Country of origin tests,
- \* prior to shipment, are not honored by
- \* Egypt.

- \* (2) **Moisture control.** Poultry drip
- \* requirements are 6 percent calculated
- \* on basis of purge after thawing.

### 22.33 EQUADOR Meat Products

Certificate to be visaed by consul of that country.

### 22.34 FIJI Poultry Products

Cooked poultry meat may be exported to Fiji under certification similar to that required for New Zealand (section 22.66(b)). The supplementary certification statement required by New Zealand will suffice for Fiji.

Fiji authorities request that U.S. poultry plants interested in the market send small experimental shipments at first.

### 22.35 FRANCE (a) Meat Products

Issue MP Form 412-11 and MP Form 81 for fresh/frozen meats and meat byproducts. Item II of MP Form 412-11, "Address of the Approved Slaughterhouse or Houses," should show the plant where product was last handled or packed.

(1) **Whole livers.** Beef and sheep livers must be inspected according to the procedure required on beef and sheep livers for West Germany (see figure 22.2). Whole skinned and de-veined livers are also acceptable if suitably and individually packed, i.e., vacuum packed, shrink packed, etc.

(2) **Skinned, trimmed, and sliced beef liver.** The transverse incisions described above are not required for

beef livers which will be skinned, trimmed and sliced.

(3) **Branding.** Organs such as livers, tongues, hearts, etc., from swine, sheep, or goats need not be branded. Boneless or bone-in meat cuts weighing more than 6½ pounds must be branded.

(4) **Freezing.** Meats must be frozen and stored at temperatures no higher than -10° C. (+ 14° F.). Meat byproducts must be frozen and stored at temperatures no higher than -12° C. (+10.4° F.).

(i) **Freezing dates.** They must be:  
a. Stamped on outside labels (sec. 22.35 (a)(8)).

b. Followed by "C" if the product has been frozen once, or by "T" if the product has been thawed and refrozen.

c. Shown on MP Form 81. If the freezing dates vary, enter the first and last dates. The month may be spelled out or abbreviated, but it must not be shown numerically.

(ii) **Trichinae destruction.** Fresh pork, including tongues, may be certified for export if frozen as follows:

- a. 30 days at -15° C. (+5° F.)
- b. 20 days at -23° C. (-9.4° F.)
- c. 12 days at -28° C. (-18.4° F.)

(5) **Pork.** For pork or products with pork, the following statement must appear on MP Form 412-11:

"This product is derived from animals originating outside any zone restricted because of hog cholera and/or swine vesicular disease.

Ces produits de porc ou d'abats de porc ne sont pas de provenance d'animaux élevés dans une zone en quarantaine pour peste porcine ou maladie vésiculeuse de porc."

The French definition of restricted zone is that farm, county, or state(s) placed under official quarantine or other restriction due to an animal disease.

For fresh/frozen and uncooked pork and products containing pork muscle tissue, the following statement is



"The product was (a) derived from calves showing no pathological changes at time of slaughter in a federally inspected abattoir, and (b) handled, prepared, and shipped following every normal rule of hygiene."

## 22.36 FRENCH POLYNESIA (TAHITI)

In addition to indicating the slaughter and freezing dates on the export certificates and on individual containers, the following is required:

For fresh frozen pork and pork products, the following statement must be \*typed on the reverse of MP Form 130: "This product has been treated for the destruction of trichinae by freezing under USDA control for (number of) days at (-)° C." Acceptable temperatures and periods of freezing are: a. 30 days at -15° C. (+5° F.), b. 20 days at -23° C. (-9.4° F.), and c. 12 days at -28° C. (-18.4° F.). The Polynesians limit the storage of frozen meat and poultry products to 12 months; therefore, they prefer that the product exported be no more than 6 to 8 months old.

Pork or products containing pork which are shelf stable or those which have been heated to an internal temperature of 58° C. (137° F.), such as sausage or smoked ham, may be exported to French Polynesia provided the heat treatment is specifically mentioned on the export certificate.

Export certificates are required for all poultry products including soups.

## 22.37 GERMANY (EAST)

### (a) Meat Byproducts

\* Use MP Form 130. Upon plant's request, the MPI veterinarian signing the certificate may certify and sign on its reverse side the following required information:

1. Byproducts were produced in plants under constant veterinary supervision.

2. Animals, from which byproducts were obtained, originate from stock

free of acute animal epidemics--hog pest, hoof-and-mouth disease, etc.--during the last 3 months.

3. Animals from which byproducts were obtained were examined by a veterinarian, before and after slaughter, and were found healthy.

4. Territories through which swine were transported to port of loading, and port of loading itself, were not subject to any traffic restrictions for swine pest and hoof-and-mouth disease.

5. Byproducts are fit for human consumption without any restrictions, and do not contain any preservatives.

6. Wrapping material used is acceptable from a veterinary hygienic viewpoint.

7. Means of transportation have been disinfected with procedure recognized by legal authority. Means of transportation and condition of loading correspond to minimum requirements.

8. Animals from which byproducts were obtained were not treated with estrogens, hormones or other active substances, nor with sedatives forming residues in the organism which are dangerous to human health.

Hog cholera restriction. Hog pest is the European term for hog cholera.

### (b) Poultry Products

On an individual request basis, veterinary inspectors may state on export certificates covering shipments passing through East Germany that USA is free from hoof-and-mouth disease.

## 22.38 GERMANY (WEST)

### (a) Plant Approval

(1) Application. Plants interested in exporting meat or poultry products to Germany must contact the circuit supervisor through the inspector in charge, and submit a completed MP Form 31, Establishment Application for Export of Meat or Poultry.

Type of operations--slaughter, processing, cutup, special cutup (100 g. - 3 Kg.)--should be identified on

MP Form 31. Upon application receipt, RD will assign a veterinarian to review the plant and determine whether it meets the German requirements. Upon completion, RD forwards it with his recommendations to ECS for transmittal to the German Government.

## (2) Requirements.

### (i) Meat plants.

1. Separate facilities for slaughtering suspect animals or acceptable arrangement for such slaughtering at other official plants.

2. A health certification, for each employee working with meat, to be carried out at time of hiring and thereafter annually. Health certificates must be kept on file and available to the inspector in charge.

3. Provisions for cleaning and disinfection of livestock transport vehicles, either on or off the premises of official plant.

4. A separate room or area for flushing, cleaning, and separating stomachs and intestines. If this operation is not separate from the slaughter area, provisions must be made for effectively confining wastes and splash from other operations by such means as partial partitions, separate drainage, etc.

\* (ii) Poultry Plants. In  
\* certifying such plants, RD will  
\* ascertain that the requirements  
\* specified in Section 22.31-A(a)(1)  
\* and (3) are fulfilled. Also, an  
\* annual medical certificate must be  
\* on file for each plant worker.

(3) Plant certification. When MP Form 31 is approved and signed by FO, German authorities will be notified. The effective date of a plant's eligibility will be upon official publication of the plant's identity in West Germany's "Bundesgesetzblatt." This will be transmitted to RD's when received by FPS. Plants will be certified according to type of operation (slaughter, cut-up, processing).

(4) Storage eligibility. Product for export to Germany must be stored

either in official premises or in approved warehouses operating under Identification Service. Cold storage warehouses must submit a completed application (MP Form 526) to RD to be approved. RD will furnish names of such approved storages to FPS for transmittal to the German government.

### (b) Certification

(i) Meat. For all meat products, issue MP Form 130 and in addition: \*  
MP Form 410-10 for fresh meats and edible organs; MP Form 410-11 for processed meats; MP Form 410-12 for pork; and MP Form 410-13 for beef.



tagious diseases.

2. Animals referred to in 1. originated from premises located within a radius of 10 kilometers (6.29 miles) in which no case of foot-and-mouth disease was officially noted within 30 days before animals' shipment. Note: The United States is free from foot-and-mouth disease.

3. Animals referred to in 1. originated in herds in which no hog cholera or Teschen's disease has been officially noted within 30 days prior to shipment of animals.

Certificates must also indicate "For Animal Food" and must be signed by an MPI veterinarian.

(ii) **Edible product.** Edible meat/byproducts and poultry/byproducts for animal food must meet U.S. regulations for edible product. Cartons must bear inspection legend and be marked "For Animal Food - For Export to West Germany."

1. For meat/byproducts issue MP Form 130 with the same certification as described for inedible product under (2)i. In addition, issue the certificate in German and English shown on Chart 22.3-A.

2. For poultry/byproducts issue only MP Form 70 and identify that products are consigned to an animal food plant in West Germany.

#### (f) Shipments for Military

Exports for U.S. military personnel in West Germany may originate from any official plant in the United States.

(1) **Military to military.** Shipments of meat and poultry products by military to military are covered by an official agreement between the Department and West German officials wherein these shipments may be made under reduced certification. This applies also to shipments under Defense Personnel Supply Command (DPSC) manifest, DPSC Form 300, "Order Substance," made from producer's facility identified

under "Source Loaded Products." Certifications are made at (a) military supply depots or at various collection points, including processing plants where no MPI veterinarian is assigned, by a military veterinary medical officer, or (b) by MPI veterinarian at producing plants for brand name products and for products prepared under military specifications when the request for export certification is accompanied by DPSC Form 300.

(i) **Certification.** Export stamps are not required for "military to military" shipments.

1. **Meat.** Issue MP Form 130 for all meat products and MP Form 62 for all meat products other than shelf stable canned products. For shelf stable canned products, type on the MP Form 130 the following statement in German:

"ALLES FLEISCH UND FLEISCHERZEUGNISSE VON RIND, KALB, SCHWEIN, SCHAF ODER ZIEGE, DIE IN DOSEN ODER LUFTDIGHT VERSCHLOSSENEN BEHAELTNISSEN IN DIESEM CONTAINER ENTHALTEN SIND, SIND IN DIESEN DOSEN ODER BEHAELTNISSEN DURCH ERHITZEN AUF MINDESTENS 100 GRAD C HALTBAR GEMACHT WORDEN."

#### OFFICIAL SIGNATURE

The English translation is as follows: "All meat and meat products of beef, veal, pork, mutton, or goat in cans or hermetically sealed packages that are in this container, have been preserved in these cans or packages by heat of at least 100° C."

Inform the exporter to place the original with other shipping documents inside the container. The German statement from the reverse of MP Form 412-3 should also be typed or printed on a 3x5 card. Sign the statement, place date in upper left corner and container number in upper right corner and attach the card to rear door of container.

When MP Form 62, "Health Certificate

Chart 22.3-A - Certificate for edible meat not for human consumption

## Bescheinigung (Certificate)

für Fleisch, das nicht zum Genuß für Menschen verwendet werden soll und noch nicht zum Genuß für Menschen unbrauchbar gemacht worden ist. (For meat which is not to be used for human consumption and has not yet been made unsuitable for human consumption.)

Ursprungsland (Country of Origin): . . . . .

Ausstellende Behörde (Issuing Authority): . . . . .

I. Angaben zur Identifizierung des Fleisches (Data Concerning the Identification of the Meat): . . . . .

Fleisch und Tiergattung (Meat and Species): . . . . .

Art der Teile (Specification of Parts): . . . . .

Art der Verpackung (Type of Packing): . . . . .

Zahl der Teile oder Packstücke (Number of Parts or Packed Pieces): . . . . .

Anschrift des Betriebes (Address of Company): . . . . .

Kenneichnung (Marking): . . . . .

II. Bestimmung des Fleisches (Destination of Meat):

Das Fleisch, Die Nebenprodukte, die Eingeweide wird/werden versandt von (The meat, the by-products, the organ-products is/are shipped from): . . . . .

(Versandort; Place of Origin)

nach (to): . . . . .  
(Bestimmungsort und -land; Place and Country of Destination)

mit (by): . . . . .

Name und Anschrift des Absenders (Name and Address of Sender): . . . . .

Name und Anschrift des Empfängers (Name and Address of Recipient): . . . . .

III. Bescheinigung (Certificate):

Der unterzeichnete amtliche Tierarzt bescheinigt bezüglich des vorstehend bezeichneten Fleisches, daß bei der amtlichen tierärztlichen Schlachtier- und Fleischuntersuchung das Fleisch zum Genuß für Menschen tauglich beurteilt worden ist oder dabei keine für die Gesundheit des Menschen gefährlichen Erreger oder Schmarotzer festgestellt worden sind. (Concerning the above meat, the undersigned official veterinarian certifies that during the official veterinary ante-mortem and post-mortem inspection the meat was judged to be suitable for human consumption or that no bacteria, virus, or parasites were found which may be harmful to human health.)

Ausgefertigt in (Issued in) . . . . . am (on) . . . . .

Dienstsiegel des amtlichen Tierarztes  
(Seal of the Official Veterinarian)

(Unterschrift des amtlichen Tierarztes)  
(Signature of the Official Veterinarian)



for the Importation of Beef and Pork and of Products Manufactured from such Meat," is signed by an MPI veterinarian, the title "Veterinary Officer" should be crossed out, and if signed by a military veterinary officer, the title "Official Veterinarian" should be crossed out. All four copies of MP Form 62 should be signed individually and distributed the same as MP Form 130.

2. Poultry. Issue MP Forms 130 and 70. MP Form 70 is not required if the product has been heated to an internal temperature of at least 65° C. (149° F.), and this is so indicated on MP Form 130.

(2) Commercial shipments. When shipments by commercial firms to the military in West Germany (where product is held for sale only to the military) are made without DPSC Form 300, issue export certificates described in (b).

## 22.39 GREAT BRITAIN - UNITED KINGDOM

### (a) Meat Products

Meat and meat food products, except those for U.S. military forces, must originate in MPI certified plants.

(1) Plant approval. Plants, including horsemeat plants, desiring to export to the United Kingdom (UK) must meet the requirements of this section and submit an application (MP Form 31) through RD to the Deputy Administrator.

(i) Facilities and equipment. All requirements in Sections 22.31(a)(1) and (2) must be met, however it should be noted that the UK currently is enforcing the water testing requirements in processing plants only.

### (ii) Canning.

1. Preliminary checks must be made on empty cans received from the manufacturer. Besides visual seam checks, side seam measurements must be made and recorded.

2. Seam checks must also be made on filled cans during production with the frequency determined by the volume. Can seam evaluation should address the following critical factors: a. Free space, b. Percentage overlap, c. Side seam juncture, d. Counter sink depth, and e. Tightness rating. Records on empty and filled cans should be maintained for three years.

3. Filled and seamed cans must be thoroughly washed by mechanical means before processing.

4. Retorts and retort baskets must be maintained in a clean condition.

5. Automatic time and temperature recording devices for retorts must be lockable and calibrated regularly.

6. After heat processing and preliminary water cooling, touching of cans by hand prior to drying is to be discouraged.

7. Can drying locations must be situated in areas of the plant so as to prevent any risk of contamination.

8. All cans in the UK official sample must be opened and the contents subjected to an organoleptic and pH examination. FSIS has determined the UK official sample will be 5% of samples incubated by USDA with a minimum of one can per production shift.

9. Water samples: See Section 22.31-A(a)(1)e.

10. Cleanliness of can cooling water must be maintained at all times. A microbiological sampling program should be in place to monitor the cooling medium on a regular basis. Reports must be available for inspection personnel.

11. To make water supplies suitable for use in canning, including cooling purposes, chlorine should be added to

\* the water supply at a level that will  
 \* result in at least 0.5 ppm at the  
 \* point of use. Chlorine should be  
 \* added automatically with suitable  
 \* alarm systems to warn of any failure  
 \* in the supply of chlorine.

## (2) Eligible product; certification.

It is the responsibility of the importer to assure that products meet the compositional standards expressed in the British "Sausage or Other Regulations 1967."

All certificates and supplementary statements must be signed by an MPI  
 \* veterinarian. (\*\*\*) Certain  
 federally inspected plants are approved by VS for immediate slaughter of cattle, sheep, and swine from Canada, and for cattle and sheep from Mexico. Meat and byproducts produced in such plants should not be certified for export to UK unless arrangements, satisfactory to the veterinarian in charge, are made to identify and segregate the articles from product intended for export to UK. The following products may be exported:

\* (i) Fresh/frozen. For meat and by-  
 \* products from cattle, swine, calves,  
 \* and sheep, issue MP Forms 130 and  
 \* 93. Only MP Forms 93 dated November  
 \* 1977 or after should be used. The  
 \* animal disease situation in the  
 \* United States is such that the  
 \* required statement on MP Form 93 can  
 \* be routinely made.

For meat and byproducts from equines (horse, ass, mule) type the following on the reverse of MP Form 414-3: "The horsemeat/offal contains no admixture of any meat or offal derived from any ruminant animal or swine." Horsemeat and horsemeat byproducts may originate from approved U.S. plants and from foreign plants certified for importation of these products into the U.S.

\* (ii) Processed. Importer must  
 \* have a permit to import processed  
 \* products which do not meet UK fully

cooked requirements. The permits  
 specify the certification statements  
 required. Recent permits required  
 MP Form 130 plus certification  
 statements similar to those specified  
 on MP Form 93, and that African swine  
 fever has not occurred in the United  
 States during previous 12 months.

An additional statement for fully  
 cured bacon, ham and pork spare ribs  
 was as follows: "The product has  
 been subjected to pumping with brine  
 under a pressure of 80 lbs. or more  
 to the square inch and subsequently  
 soaking in brine or dry salting for  
 a period of not less than 4 days; or  
 salting (wet salting or dry salting)  
 for a period of not less than  
 10 days.

Additionally, the following state-  
 ment was required for sliced bacon:  
 "The pumped bacon was subjected to  
 pumping with brine under a pressure  
 of 50 lbs. or more to the square inch  
 and subsequently smoking for a period  
 of not less than 12 hours at a  
 temperature of not less than 120°F.

(iii) Cooked. Meat/byproducts from  
 all species must be fully cooked. UK  
 considers meat fully cooked if pink  
 juices cannot be expressed. Cooked  
 beef fat tissue solids (CBFTS) and  
 their raw materials must be from MPI  
 certified plants. Type the fol-  
 lowing statement on MP Form 130:

"I certify that the meat described in  
 the schedule below has been prepared  
 under the terms and conditions of an  
 official certificate recognized by  
 the Minister of Agriculture, Fish-  
 eries and Food, and the Secretary of  
 State for Scotland in accordance with  
 the provisions of the Imported Food  
 Regulations 1968 (or the Imported  
 Food (Scotland) Regulations 1968)."

(iv) Canned. Shelf-stable canned  
 product from all species, packed in  
 hermetically sealed metal or glass  
 containers, may also be exported.  
 Issue MP Form 130.



\* (v) Product for U.S. military forces. Certification requirements are the same as for commercial shipments.

\* (vi) "Papain" kidneys. When they are to be shipped for edible purposes, they must be (1) from federally inspected carcasses, (2) handled as edible product, (3) kept identified, and (4) packed in containers labeled "Beef Kidneys - Tendered with Papain--For Export Only."

\* (vii) Casings. They must:

1. Originate from animals slaughtered in plants certified for export to the UK and the establishments which process the casings must also be certified for export to the UK.

2. Be accompanied by a declaration on USDA letterhead stationery signed by an authorized veterinary officer stating that the casings were cleaned and scraped.

3. Be identified by approved label with inspection legend including an establishment number in the 3,000 series (Food Inspection Service.)

4. Upon exporter's request be accompanied by MP Form 415-5.

In order to comply with the UK requirements, plants wishing to export casings to the UK will have to apply for (Food Inspection Service), and also request that the establishment number in the 3,000 series be certified for export to the UK. Establishments which also handle casings originating from plants other than those certified for export to the UK must establish a means of identification, segregation and record keeping to assure the inspector that the casings destined to the UK are in fact derived from animals slaughtered in plants certified for export to the UK.

(viii) Fats, oils. \*

1. Certification. Issue MP Form 130. Original must accompany shipments. Shipments arriving without certificate will be refused entry. Include the following on the export certificate:

a. Location of tanks. For example, Port #3 or Starboard #2 shall be shown in the space for "Shipping Marks" and "Stamp Numbers." Tanks shall be identified again in the "No. Column" as P-3 or S-2.

b. For each tank, the estimated product weight shall be listed in the weight column. Such weight may be obtained from marine surveyor.

c. A statement of cleanliness should be made in the description column to read: "The pipes and pumps used for loading lard or fat and the tanks were inspected and found to be clean before the lard or fat was loaded."

2. Requirements:

a. Ship tanks. They will be inspected and passed for cleanliness before product is loaded onto the ship. Marine surveyors will do this inspection under general inspector's supervision. To be acceptable, tanks must be clean, dry, and free of residues from previous cargoes.

b. Product from I.D. Service. When product is shipped from an Identification (ID) Service place, an inventory of federally inspected lard or rendered fats will be maintained. Records will include additions to and removals from each storage tank. Inspector should be able to estimate product amount in storage at any time. An inspection opening is required on each tank. Transfer from tank to ship is permitted only through a line without other connections than to the tank. Product transfer may also be accomplished by use of tank trucks. Ship tanks shall be examined to assure they are empty before operations start. Loading will be done under continuous supervision of the inspector. If operations are interrupted for any reason,

the hatch on the tank must be sealed. The seal must not be broken until operations are resumed.

c. Label. Approved label(s) bearing printed inspection legend with establishment number (317.2) will be attached to the export certificate. Establishment number will be in the 3,000 series for product shipped from an ID Service installation. One export stamp will be issued for each ship's tank. Stamps shall be attached to all hatches of filled tanks. Original export certificate and attached label(s) shall be delivered to the shipper, who shall deliver them to the chief officer of the vessel carrying the shipment. The chief officer shall present the certificate and label(s) to the port health authority on arrival in UK.

d. Antioxidants. Edible fats and oils may contain antioxidants in the following amounts:

Propyl gallate,	octylgallate,
dodecylgallate, or any mixture of the	three-----100 ppm
Butylated hydroxyanisole (BHA)	200 ppm
Butylated hydroxytoluene (BHT)	200 ppm
Any mixture of BHA and BHT---	200 ppm
Citric Acid-----	100 ppm

When product contains antioxidants, the label must include a description of antioxidants, and maximum amount expressed in parts per million.

(3) Marking, labeling. UK recognizes the Federal meat inspection legend, with establishment number of producing plant, as being the "official certificate" for importation of product from the United States. Such legend must be as required by regulations (312.2), and must be affixed to all shipping cartons and packages of meat or meat products. For large containerized shipments (vans), it must be attached to the container. If the container holds product from more than one plant, it must bear an inspection legend from each official plant represented by the product inside. Legend or product label with

inspection legend may be applied to containers at places outside official plants by using ID Service (R).

To comply with regulations (322.4), issue MP Form 130 and mark outside \* containers as required by Section 312.8 of the regulations.

(4) Prohibited importation. The following importations are prohibited:

a. Scrap meat. Meat consisting of scraps, trimmings, including beef tongue trimmings, or other pieces (with or without bone) of such shape or in such condition as to afford insufficient means of identification with a definite part of a carcass.

b. Any carcass part chopped or minced with or without spices, cereal products, salt, flavoring, vegetables, or other ingredients.

Exception: Beef patties, flake steaks, fresh beef or pork sausage, etc., may be shipped to the military.

c. Heads without submaxillary lymph nodes.

d. Livers without hepatic lymph nodes. These nodes must be incised and left attached to the livers. Livers not meeting this requirement will be rejected.

e. Boneless meat from calves less than 3 months old.

(5) Ports of Entry. Fresh, chilled, or frozen meats or by-products may enter UK only through the following ports: Avonmouth, Cardiff, Dover (Eastern Docks), Felixstowe, Folkstone, Great Yarmouth, Grimsby, Harwich, Liverpool, London (Royal Group), London (Tilbury), Newhaven, Plymouth, Sheerness, Southampton, and Tyne (North Shields).

Processed or canned products are permitted entry at all ports.

#### (b) Poultry Products

(1) Plant approval. Federally inspected plants desiring to export other than cooked poultry products to the UK must submit an application (MP



Form 31) to RD. In certifying such plants, RD will ascertain that the requirements specified in Sections 22.31-A(a)(1) and (3) are fulfilled.

**(2) Eligible product; certification.**

**(i) Fresh poultry.** Fresh/frozen poultry has been prohibited since September 1, 1981.

**(ii) Cooked/canned poultry.** Cooked poultry must originate from carcasses which were derived from slaughter plants certified as eligible to export to the UK. See (a)(1)(ii) and (iv).

**(iii) Dehydrated poultry; rendered fat.** Dehydrated chicken (poultry) and rendered poultry fat may be certified for export without issuing MP Form 412-14. Allowances for antioxidants are specific. Butylated hydroxyanisole and butylated hydroxytoluene are permitted in anhydrous edible oils and fats to the extent of 200 ppm. Propyl gallate is permitted to the extent of 100 ppm.

**(3) Ships' stores.** When poultry carcasses are exported for ships' stores, the following requirements must be met:

a. Eviscerated carcasses may be accompanied by giblets.

b. A specific veterinary certificate is not required.

c. Carcasses must be frozen.

d. Consignments must be imported into the port where poultry will be loaded on the ship. Cross country journeys of consignments between ports will not be permitted.

e. Consignment must be moved, on landing, directly to a bonded warehouse at the port of import supplying the ship, and must be held there under Custom's bond. Poultry supplies should be taken directly from warehouse to ship.

If all these conditions are not met, importations for ships' stores must meet the same requirements as imports of poultry into UK.

**(c) Products not for Human Consumption**

**(1) Edible product for animal food.**

The certification requirements are the same as those described for edible products with the exception that the livers need not have the hepatic lymph nodes incised or attached. The shipping cartons shall be labeled as follows: "Not for Human Consumption - for Export to UK."

**(2) Inedible products.**

Inedible products can originate in any USDA plant. All inedible products except lungs must be decharacterized. The following statements are required to be issued on USDA/FSIS letterhead and signed by an MPI veterinarian:

a. The meat/offal is derived from animals slaughtered in abattoirs licensed for the production of meat for human consumption.

b. The meat/offal is derived from animals which received veterinary ante- and post mortem inspection by an official Veterinary Surgeon and showed no evidence of the following diseases: Foot and Mouth disease, tuberculosis, brucellosis, anthrax, rabies, plus (for ruminants: cattle plague, bovine pleuropneumonia and enzootic bovine leukosis); (for swine: African swine fever, hog cholera, swine vesicular disease and Teschen disease).

c. The meat/offal has been obtained from animals that have been resident in the USA for at least 3 months prior to slaughter or since birth in the case of animals less than 3 months old.

d. The meat/offal has not been obtained from animals which come from a holding or area which for health reasons is under restriction for any of the diseases mentioned in b.

e. The meat/offal has not been obtained from a slaughterhouse which is under restriction as a result of Foot and Mouth disease.

f. (For swine: No vaccine against hog cholera containing a live or



\* attenuated hog cholera virus has been  
 \* used in the USA during the previous  
 \* 12 months).

\* g. (For swine: There has been no  
 \* outbreak of hog cholera in the USA  
 \* during the previous 12 months).

\* The meat/offal must be placed in  
 \* sealed cartons which are labeled:  
 \* "Not Intended for Human Consumption."

\* Item b can readily be stated if  
 \* the animals pass inspection. UK is  
 \* aware that MPI inspectors perform  
 \* inspection under the supervision of  
 \* veterinarians.

\* Item d refers to areas quarantined  
 \* for diseases stated in b. The IIC  
 \* should contact the nearest VS office  
 \* to be certain animals to be slaught-  
 \* ered are not from quarantined areas.

\* The following additional statement  
 \* is required for horsemeat/offal:  
 \* "The inedible horsemeat/offal con-  
 \* tains no admixture of any meat/offal  
 \* derived from any ruminant animal or  
 \* swine."

#### 22.40 GREECE

The following certification requirements in (a) for fresh (frozen) meat and poultry exports to Greece are derived from changes in Greek law (Presidential Decree 653 of August 5, 1977). In addition to the requirements that must be satisfied in the certification, issued by an FS S veterinary officer, there are several additional requirements in the Decree; e.g., freezing temperatures, storage time limitations, etc., that will not be covered by FSIS certification. The exporter/producer is responsible for such requirements. Copies of the Decree are available from MPI regional offices or FPD. Interested parties should become familiar with Greek specifications.

##### (a) Certification

\* Issue MP Form 130 for meat and  
 \* poultry products. They must be  
 visaed by Greek consul.

(1) Fresh/Frozen. For fresh (frozen) meat and poultry and edible byproducts thereof, issue also a hygienic veterinary certificate on departmental letterhead stationery containing the following information:

1. Identity and description of meats (under Greek definitions the term "meat" applies to meat and meat byproducts and poultry meat and poultry byproducts; the term "animal" applies to livestock and birds):

a. Number, name, and address of official establishment.

b. Name of products (anatomical or commercial terms for meat cuts and edible byproducts).

c. Species.

d. Number, type of packing, and markings of packages.

e. Gross and net weights.

f. Date(s) of slaughtering or freezing.

g. Mode of conveyance.

h. Full name and address of exporter.

i. Full name and address of importer (consignee).

2. Wholesomeness, packing, and marking:

I, the undersigned (full name and title), authorized Doctor of Veterinary Medicine certify that the above mentioned meats:

a. Were inspected by me today and found absolutely suitable for human consumption;

b. Come from animals which were examined before and after slaughter, were found free from communicable and ordinary diseases, and absolutely suitable for human consumption;

c. Originated, were slaughtered, and processed in areas declared by Veterinary Services to be free of foot-and-mouth disease for at least 3 months and free of African pest for at least 12 months prior to slaughter;

d. Derived from animals slaughtered, processed, packaged, and frozen in modern facilities operated under a national inspection program, thus qualified for export.

e. Contain no preservatives, colorants, and residues of antibiotics, oestrogens, pesticides, or gland suppressing substances at levels endangering the health of consumers;

f. Are packed and marked as described under 1 above.

3. Date and signature of veterinary official of meat and poultry inspection, visaed by Greek consular authorities.

(2) Canned and other processed products. Canned meat or poultry and other processed meat or poultry products must be accompanied by a certificate on departmental letterhead signed and dated by an MPI veterinarian which states the following:

a. The (species) from which the meat (poultry meat) is derived were slaughtered in slaughterhouses  
\* inspected by a government veteri-  
\* nary official.

b. The meat (poultry meat) is unquestionably fit for human consumption and originates from animals (birds) which have been subjected to ante- and post-mortem inspection and were found to be free of contagious diseases.

c. The products were inspected at the time of shipment and were found unquestionably fit for edible purposes.

d. The preparation and packing of these products were made under the same health provisions as applied in the United States under veterinary inspection.

e. The products are marketed in the same form and composition in the United States.

#### **(b) Meat Products**

##### **(1) Fresh.**

##### **(i) Eligible product:**

1. Meat. Whole carcasses, sides, quarters, "primal" cuts, and boneless meat of cattle, calves, sheep, goats, and swine; trimmings and head meat (without the mouth epithelium, the salivary and lymph glands) of beef in bulk.

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**22.49 ITALY****(a) Meat Products**

\* MP Form 130 must be visaed by Italian consul. Also issue MP Form 42, Certificate of Origin and Health for Importation of Meat into Italy.

**(1) Certified plants.** Only plants certified by USDA to the Italian Ministry of Health may export meat and/or meat food products. To be certified, plants must submit MP Form 31, Application for Approval of Establishment for Export of Meat to Italy, through RD to ECS.

**(2) Animals' origin; certification.** Meat and meat food products (from all species) must be from animals born and grown in the United States. Herd's origin must be identified on MP Form 42. An owner's certificate must accompany animals to slaughter stating:

"I certify that animals of this shipment have not been treated with antibiotics during the week preceding slaughter; nor have they been treated for zootechnical or therapeutic purposes with natural or synthetic hormones, tenderizers, anti-hormonal or arsenical or antimonial substances, or with substances dangerous or harmful to human health. I further certify that these animals originate from premises where natural or synthetic hormonal or anti-hormonal substances are forbidden to be kept or used for any purpose."

Exception: Plants certified for export to Italy may ship beef imported from countries which prohibit the feeding or administration of hormonal substances to animals. Issue MP Form

\* 130 with the following statement typed on the reverse and signed by the same veterinarian who signed the face of the certificate: "I certify that the meat or meat food product mentioned herein is derived from beef imported into the USA from \_\_\_\_\_

(name of country) where the feeding of

hormonal substances to food animals is prohibited by law."

(Signature)

\_\_\_\_\_  
Name and Title of MPI  
Veterinarian

Countries eligible to export meat to the United States and whose laws prohibit the feeding of hormonal substances to food animals include Argentina, Australia, Brazil, Czechoslovakia, Denmark, France, Germany (Federal Republic of), Honduras, Hungary, Ireland, Italy, Netherlands, New Zealand, Northern Ireland, Paraguay, Poland, Romania, Switzerland, Uruguay, and Yugoslavia.

Plant management is responsible for maintaining adequate identity of meat and/or meat food products derived from these animals and intended for export to Italy.

**(3) Slaughter.** Animals showing fatigue or excitability must be rested for at least 24 hours before slaughter. Evisceration must be completed within half an hour after bleeding. Carcasses of equines more than 4 weeks old or of calves more than 3 months old must be cut in halves before inspection.

**(4) Inspection.** Besides the required procedures in Part 11, the following must be done:

a. Incise each beef cheek twice with one deep and one superficial cut, and the beef tongue's base once.

b. In all species, split trachea and main bronchi, make a transverse incision in the lower third of the lungs through the main bronchi, and incise pulmonary lymph nodes.

c. Besides opening the heart's chambers and severing the septum, incise both halves of the heart from auricle to apex.

d. Incise epigastric, renal, and mesenteric lymph nodes.

e. Make two transverse incisions in beef and equine livers to expose main bile ducts (Fig. 22.2).

f. Examine diaphragm after pleura removal by plant employee (in all species).

(5) Prohibited product. The following is prohibited entry into Italy:

\* a. Pork and pork byproducts,  
\* including lard.

b. Meat from emergency slaughtered and/or emaciated animals, from tuberculosis reactors, and from animals with any form of tuberculosis or cysticercosis.

c. Meat treated with any coloring or preserving substance; exposed to ionizing radiation or ultraviolet rays; or sprayed with chlorine solutions.

(6) Fresh or frozen product. Only meat prepared according to Article 7 of the Italian list of technical requirements is eligible. Copies of this list may be obtained from RD. Product from processing plants must be properly identified as originating in approved plants. Refrigerated (unfrozen) meat must be from animals slaughtered not more than 5 days before shipping.

Horsemeat. Shipments of chilled or refrigerated (unfrozen) horsemeat will not be permitted entry later than 30 days after slaughter of the animals. Slaughter date(s) must be entered on MP Form 414-3; name of month must be spelled out.

(7) Labeling. Shipping container must bear a label so attached that it breaks when container is opened. The label must show plant's name and address, product's name, species, net weight, and packing date.

\* (8) Casings. Issue MP Form 415-5  
\* for casings originating in the United  
\* States.

\* Casings imported into the United  
\* States which are accompanied by certi-  
\* ficates stating that casings were  
\* derived from healthy animals which  
\* received ante-mortem and post-mortem  
\* inspection may be re-exported to Italy  
\* when accompanied by a USDA letterhead

certificate which specifies date,  
number of containers, weight, descrip-  
tion of product, identification marks,  
exporter, consignee, circuit number,  
and the following statement signed by  
an MPI veterinarian: "I hereby certify  
that the animal casings covered by  
this certificate were derived from  
healthy animals which received ante-  
mortem and post-mortem inspection."

The exporter is responsible for providing the health certificates, which allowed the casings to be imported into the United States, to the USDA inspector.

## (b) Poultry Products

(1) Estrogen certification. Poultry try products must be accompanied by MP Form 130, signed by a Federal  
\* veterinary inspector, and bear the following statement:

"The poultry products covered by this certificate came from birds recognized as being healthy prior to slaughter. The product is wholesome, fit for consumption, and from birds that have not been treated with estrogens for either therapeutic or zoo-technic purposes."

Note: Plant numbers and plant names must be shown on export certificates.

(2) Italian examination. Poultry products entering Italy may be tested for estrogens, even when above certification is on the face of export certificates. Product showing positive results to the "mouse test" will be refused entry. In addition to an entry refusal, all USA poultry may be barred from Italy. Thus, MP Form 130  
\* must not be issued unless it is certain that the product is, in fact, free of estrogens.

(3) Control. To prove that veterinary control was effected before shipment, each shipping and immediate container shall bear the inspection mark with the plant number.



(4) **Parts.** Poultry parts (skin attached), except wings, heads, necks, and feet may be imported. Wings and backs--institutional- or bulk-pack--may be imported into Italy only for production of poultry extracts (soups).

Each package shall be protected by a plastic wrapping or other suitable material and shall bear all mandatory information.

(5) **Processed product.** Poultry products with antioxidants must meet the following conditions:

1. The antioxidant must have been added separately to the fat before mixing with poultry meat.

2. The maximum allowable level of 303 Butyl oxyanisole in fat is 0.03 percent.

A statement indicating that these conditions were met shall be included on MP Form 130.

#### (c) Shipments for Military

Shipments of products by military to military are covered by an agreement between Defense Personnel Supply Command (DPSC) and the Italian officials. The military will issue their own export certificates for shipments of meat and poultry products from military points of embarkation (Cheatham Annex, Bayonne, Naval Supply Center, Norfolk, etc.) to U.S. military personnel in Italy.

To provide the military veterinary medical officers with background information for military export certification, MPI officials at the point of origin should, in addition to MP Form 130, issue the following health certificates presently required for meat and poultry exports only to Germany: MP Form 62 for beef, pork, and products thereof; or MP Form 70 for poultry. Since these certificates are filed and kept only for reference after the military issue their own export certificates, it is not essential to identify the final ("overseas") destination for such shipments.

Military export certification does not apply to meat and poultry products shipped to military dependents in Italy. These are commercial shipments and must be certified as described in section 22.49(a) and (b).

#### (d) Pharmaceutical Products

Issue MP Form 130 (MP Form 414-3 for horse meat product) if handled as edible product. MP Form 42 is not needed. If otherwise, a certificate signed by an MPI veterinarian on USDA/FSIS letterhead must be issued stating that the product is from animals which were healthy before and after slaughtering. Certificate must also state that denaturation was not performed at the plant of origin. Organs must be free of lesions and alterations and must be collected in plants authorized for export to Italy.

The inspection requirements specified in Section 22.49(a)(2), (3) and (4) do not have to be fulfilled for pharmaceutical products. Cartons must be marked "For Pharmaceutical Purposes Only".

Product must be frozen and packaged according to specifications described in Italian "List of Technical, Hygienic and Sanitary Guarantees and Conditions for Chilled Meat . . ."

Package labeling must show species, name of exporter, anatomical denomination of product, and name of origin country.

### 22.50 JAMAICA

#### Meat Products

The following statement should be added to the export certificate covering fresh, frozen, cured, and/or smoked product: "The United States is free from Foot-and-Mouth Disease."

### 22.51 JAPAN

The full name and address of the actual consignees must be shown on export certificates for meat and poultry shipments to Japan. Using the name of the exporter as the consignee is not acceptable. Metric weights are required for only LIPC shipments. See 22.51(a)(3).



## (a) Meat Products

(1) Certification. Include the word "chilled" or "frozen," as applicable, on MP Form (MP Form 130 under "product description" and on MP Form 412-13 in block 2.) For product containing meat and poultry, regardless which is predominant, issue MP Form 130 and MP Form 412-13.

\* MP Form 412-13. Slaughter dates are required only for quarter, half or whole carcasses. Blocks 5 and 9 should be completed only for above items; they should be left blank for items such as beef cuts, primal parts, meat byproducts, partially defatted (species) fatty tissue and freeze dried products. Complete blocks 6 and 7 for plants preparing cuts or packing byproducts (including primal parts, PD(S)FT and freeze dried products). Complete blocks 7 and 8 for processed products. Fill in FSIS in block 10 for fresh/frozen product. Indicate species for each item in block 1; for example, all beef franks must be shown as "beef" and franks made of beef, pork, and chicken as "beef, pork, and chicken."

(2) Fresh beef. When export shipments of beef consist of a variety of different beef cuts in a single shipment the term "Beef Cuts" may be used in the certificates and the cartons to identify the products. Note: This does not apply to LIPC which is described below.

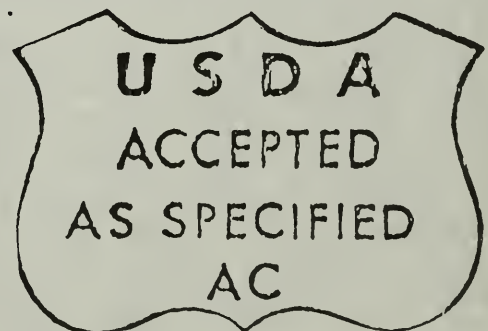
(i) Hanging tenders; beef skirt diaphragm. Hanging tenders and the beef skirts derived from the diaphragm are considered to be offals in Japan, and therefore, are not subject to LIPC requirements. "Beef Skirt Diaphragm," or the terminology "Beef Outside Skirt--Diaphragm Meat" must be shown on boxes and certificates for beef skirt derived from the diaphragm. The term "Diaphragm" is not permitted on certificates or cartons if the product is not derived from the diaphragm or consists of a mixture of meat from diaphragm and other anatomical origins.

(ii) Partially defatted beef fatty tissue and freeze dried beef. The Japanese place these products in the raw meat category; therefore, the same certification must be made as required for fresh, chilled or frozen meat.

(3) LIPC (Livestock Industry Promotion Corporation of Japan). LIPC has special requirements for U.S. beef cuts.

(i) Applicant. The party applying for export certification of beef to Japan must state on MP Form 130-A "Exporter advises shipment is subject to requirements of LIPC tender," or "Exporter advises shipment is not subject to requirements of LIPC tender." The applicant must also furnish the inspector a copy (or copies) of an "Agricultural Products Acceptance Certificate" completed by a USDA Meat Grader (which corresponds to the lot of product which will be presented for inspection) for all cuts purchased by LIPC tender except for 121D Beef Skirt Plate.

The Agricultural Products Acceptance Certificate will show the quality and yield grade, name of cut, IMPS item number and date packed. All cartons covered by this certificate are sealed and stamped with the "USDA accepted as Specified" stamp as shown by the facsimile.



(ii) Inspector. Prior to issuing the export certificates, the inspector shall determine that each carton is correctly marked with: 1. Quality and yield grade, 2. Name of cut, 3. IMPS item number, 4. Date packed, 5. "USDA Accepted as Specified," stamp, 6. Product of USA, 7. Name and establishment number of packer, 8. Finish of

packing (frozen, chilled, etc.), and 9. Net weight in metric units (handwritten legible block Arabic numerals are acceptable).

\* The inspector shall also ascertain that MP Forms 130 and 412-13 have the following information: 1. The statement "Exporter advises shipment is/is not subject to requirements of LIPC tender" as shown on MP Form 130-A, 2. The quality and yield grade, name of cut, and IMPS item number in the space for "Description of Item or Product," and 3. The metric weights.

(iii) Net weight. If not preprinted by the label manufacturer, the net weight should be stenciled, stamped or handwritten on the carton. The Japanese regulations regarding net weight require

that each carton of chilled or frozen beef destined for LIPC must show net weight in kilograms down to tenths of a kilogram. Net weight of less than one-tenth of a kilogram (such as one-hundredth of a kilogram) must be disregarded. If conversion from pounds to kilograms is necessary, use one pound equals 0.45359 kilograms and show kilogram weight to the nearest tenth, i.e., 50 pounds equal 22.6 kilograms. Net weights on export certificates should be shown as kilogram weights, but corresponding pounds may be shown in parenthesis or beneath the kilograms. See 317.2(h)(4) of the Meat and Poultry Inspection Regulations for net weights on containers.

(iv) IMPS (Institutional Meat Purchase Specifications). IMPS item numbers must be shown on export certificates for all beef cuts except for 121D Beef Skirt Plate (see below).

(v) Beef Skirt Plate. The name "Beef Skirt Plate" must be shown on boxes as well as certificates, and not the terminology "Inside Skirt" or "Muscle, Transversus Abdominis." Grader certificate is not required.  
\* The number 121D is required to be shown on the boxes, but not on the export certificates. (Requirements

for other items in the 121 series are complicated, e.g., quality grade is required but yield grade is not necessary for 121B, and in most instances 121C is exempt from grading. Check with the meat grader if you have further questions on the 121 series.) \*

(4) Processed Products. The product descriptions entered on MP Forms 130 and 412-13 should coincide exactly with product name approved by MPSLD. Sodium tripolyphosphate and sodium phosphate are permitted to be used in processed meats.

(i) Roast beef. The only standard which the Japanese will accept for roasting beef is an internal temperature and time of 145° F. for 30 minutes.

(ii) Products which may contain sodium nitrite. Ham, bacon, corned beef, and sausage products may contain up to 70 ppm nitrite. Beef Jerky Ground; Beef Jerky Sausage; Beef and Soya Jerky; and Kippered Beef Ground and Formed are examples of products which the Japanese consider as sausage. The nitrite analyses may be confirmed only by a USDA laboratory.

(iii) Products in which sodium nitrite is prohibited. Beef Jerky; Natural Beef Jerky; Beef Jerky Sectioned and Formed; and products not listed in previous paragraph should not contain nitrate or nitrite.

(5) Stomachs for edible use.

(i) Scalded. Sodium gluconate, sodium metasilicate, sodium persulfate, and calcium oxide are not permitted for use in preparation of scalded beef tripe certified for export to Japan. Other denuding agents listed in section 318.7 of the meat inspection regulations may be used.

(ii) Unscalded. See section 22.17 (b). In addition to the rumen and reticulum, properly cleaned omasa



(pecks), and abomasa (true stomachs) may be exported under inspection marks and edible certification.

(6) Ligaments and tendons. Nuchal ligaments and tendons including the Achilles' tendon may be certified for \* human consumption on MP Forms 130 and 412-13.

(7) Intestines. Beef intestines (small and large) may be exported as edible product bearing the inspection legend, provided they are properly cleaned, packed, and frozen, and are \* accompanied by MP Form 130 and MP Form 412-13. Cartons should be labeled "Beef Intestines - for Export to Japan."

Pork large intestines may also be exported if properly cleaned and scalded. After cleaning, they must be scalded at 80° C. (176° F.) for 3 minutes. Cartons should bear the inspection legend and be labeled "Scalded Pork Large Intestines - for Export to Japan." When the export request is for chitterlings, scalding is not required and cartons should be labeled "Chitterlings."

(8) Uteri. Nongravid uteri from gilts or heifers may be exported as edible product and certified on MP \* Form 130 and 412-13. Uteri to be saved for export must remain with the viscera and be examined by visual inspection and palpation. Any uteri showing hyperemia or enlargement from oestrus or other physiological process must be condemned. Immediately after passing inspection, uteri must be chilled (preferably in crushed ice), drained, packed, and frozen. "Hot" freezing is not permitted. Cartons must be labeled "Beef (Pork) Uteri for Export to Japan."

Additional inspection supervision, requested to ensure that the certification requirements are met, is reimbursable as provided in Part 350 of the regulations and section 26.2 of this manual.

(9) Beef pizzles. Beef pizzles may \* be exported as edible product and cer- \* tified on MP Forms 130 and 412-13. \* Pizzles to be saved for export must \* remain with the carcass or viscera and \* be examined by visual inspection. \* Immediately after passing inspection, \* pizzles must be chilled, drained, \* packed and frozen. "Hot freezing is \* not permitted." Cartons must be \* labeled "Beef Pizzles for export to \* Japan". Handle reimbursable as shown \* above. \*

#### (b) Poultry Products

MP Form 130 signed by an MPI veteri- \* narian may be issued provided:

1. All domestic poultry (chickens, turkeys, guinea fowls, ducks, pigeons) certified for export to Japan were examined before and after slaughter and found to be healthy and free of evidence of contagious poultry diseases including but not limited to fowl pest, Newcastle disease, and fowl cholera.

2. Processing plant was under continuous Federal veterinary supervision.

3. All poultry were found to be healthy and fit for human consumption.

4. Containers are made of hygienic material. Container label has product name; name, address, and number of processing plant; and USDA official inspection mark which certifies the product was inspected for wholesomeness. On the export certificate under "Remarks," enter the following:

"Products meet requirements contained in U.S.-Japan letter of understanding of August 4, 1967."

On MP Form 130, under "remarks," \* include the word "chilled" or "frozen," as applicable.

(1) Ready-to-cook (all classes). A shank portion may be left attached to the hock joint. Since such joint is not to be opened, inspectors must observe the joint area for swelling or abnormality that might affect product wholesomeness.



Only poultry from lots showing no evidence of infectious synovitis shall be processed with the shank portion attached. The scaly tissue on the shank attached to the carcass must be completely removed.

This exception (to the Manual) is made according to section 381.107 of the regulations.

When poultry for export to Japan are processed with shank portion attached, the statement "portion of shank attached" shall be entered on MP Form 130 under "remarks."

Firms may use approved labels without further approval to identify this product, provided the statements "portion of shank attached" and "for export to Japan" appear clearly and prominently on the label identifying the product.

## (2) Ground or comminuted.

Ground or comminuted turkey or chicken may be exported without prior testing for Salmonellae, provided it is accompanied by MP Form 130, bearing the following statement under "Remarks": "Products meet requirements contained in U.S.-Japan letter of understanding of August 4, 1967." Such products include those labeled "Ground Turkey," "Ground Chicken," "Ground Turkey Meat," "Ground Chicken Meat," "Mechanically Deboned Turkey," "Mechanically Deboned Turkey Meat," and "Mechanically Deboned Chicken Meat." However, the Japanese Ministry of Health and Welfare reserves the right to test such shipments for Salmonellae upon arrival and exporters should be aware of such testing and possible rejection as a result of such test.

Exporters may choose to pretest such products for Salmonellae and obtain certification prior to export. If so,

the following establishment sampling requirements must be met for each lot:

a. Plant will randomly select and separately collect 13 1/2-pound samples from each lot. Twenty-five gram portions of each sample will be

analyzed for Salmonellae following the method outlined in the Microbiological Laboratory Guidebook. Samples may be composited by laboratory.

In this sampling, a lot is the total production of one shift's operation, processed by one basic process from one basic raw material, and packaged in one type and size containers; a shift is the processing period operated with the same personnel with a maximum of 12 hours or entire production for the day if less than 12 hours.

b. In addition to plant sampling, the inspector should sample to verify plant findings. He should have plant personnel draw 1/2-pound companion samples as they perform their routine sampling of finished product. The establishment should notify inspector of sampling times so he can be present if he wishes. In either event, the plant employee will take the two identical samples and the inspector will choose one at random. The inspector's samples should be sealed, frozen, and kept under security. The inspector can choose one or more of the 13 samples and send those selected to the USDA laboratory at his discretion, based upon plant production history. Such samples should be identified with the phrase "Export Certification Salmonellae."

Plant samples should be sent to an independent laboratory for Salmonellae analysis. Copies of the analysis results must be sent to the plant and inspector in charge.

Lots or portions of a lot may be certified for Salmonellae only on the basis of negative findings in all 13 samples submitted.

If all sample results are negative for Salmonellae, the following certification statement should be entered on MP Form 130: "Random samples selected from the lot were analyzed for Salmonellae and were found to be negative."

Arrangements satisfactory to the inspector in charge must be made for the identification and control of

production lots pending the receipt of laboratory results.

Additional inspection supervision, required to insure that the certification requirements are satisfied, is reimbursable as provided for in Part 350 of the regulations and section 26.2 of this Manual.

(3) **Ducks.** Ducks with head and feet attached may be exported to Japan. All such product must have passed ante- and post-mortem inspection, and be prepared as ready-to-cook product (except for head and feet attached).

Head shall be completely defeathered, and mouth and nasal passages thoroughly washed. Gullet and windpipe shall be removed. Feet must be scaled and toenails removed. Since the hock joint is not opened, inspectors must observe joint area for swelling or abnormality that might affect product wholesomeness. Product must be fully labeled to comply with the act and regulations. Class name should read "young duck with clean head and feet attached." All labeling shall bear the wording "for export to Japan only."

Labels must be submitted to MPSLD for approval before use.

(4) **Cables.** Each shipment must be  
\* accompanied by MP Form 130. Cables  
sent subsequent to arrival of product  
\* without MP Form 130 will not be  
accepted.

#### (c) Personal Consumption

Personal consumption entries of inspected and passed meat and meat products and poultry and poultry products are permitted under simplified certification as provided in section 322.4 of the regulations. Such product need  
\* not be accompanied by MP Form 130 and MP Form 412-13 and must enter Japan as it was packaged at time of preparation in a federally inspected plant.

The package must be labeled to include: (1) name of product, (2) name and address of packer or distributor,

(3) statement of net quantity of contents, and (4) official inspection legend including the official establishment number. For other than shelf-stable canned product, the label must bear the following statement immediately below the product name:

(1) **Meat.** "The meat contained herein is for personal use only and not for sale. It is derived from animals that received ante- and post-mortem inspection and were found sound and healthy and have been inspected and passed as provided by law and regulations of USDA."

(2) **Poultry.** "The poultry contained herein is for personal use only and not for sale. It is derived from birds that received ante- and post-mortem inspection and were found sound and healthy and have been inspected and passed as provided by law and regulations of USDA."

(3) **Applying label to package.**  
The required labeling must be applied to the carton by a printed adhesive label that will tear paper if removed and must be so placed on the carton that the label would be destroyed if the package is opened between time of packaging at the producing establishment and inspection at the Japanese port of entry. Thus, labels should be applied on cartons at the junction of closed lid flaps or at the junction of the top and bottom of telescope cartons.

#### (d) Pharmaceutical Products

For hog pancreas glands, issue MP Form 415-3 and the following additional certification typed on the reverse: "This byproduct was derived from healthy animals, which passed ante- and post-mortem inspection and were found to be wholesome and free from adulteration."

The statement "Pig Pancreas Glands for Pharmaceutical Use Only - Export to Japan" must be shown on export certificates and on each shipping container.



**(e) Shipments to Military**

- Delivery/Purchase Order Number must
- \* be placed on face of MP Form 130 for all Defense Personnel Support Center (DPSC) purchases of poultry.

**22.52 JORDAN**

- Beef carcasses and cuts may be exported to Jordan without special requirements.
- \* Issue MP Form 130.

**22.53 KENYA****Meat Products**

- \* Issue MP Form 130. For casings, issue MP Form 415-5.

**22.54 KOREA (SOUTH)****(a) Import Permit**

The importer must obtain an import permit from the South Korean Ministry of Agriculture and Fisheries for each shipment of edible and inedible products.

**(b) Meat Products**

(i) **Pork uteri.** Nongravid pork uteri from gilts may be exported as edible product. For inspection, chilling, packing, and certification, see section 22.51(a)(8). Cartons must be prominently labeled "Pork Uteri - for Export to South Korea."

(ii) **Unscalded.** See 22.17(b). Unscalded stomachs and intestines may be exported as edible product. For unscalded tripe, complete MP Form 412-13 by typing the word "Modified" above (Certificate for Export to Japan) and the words "Issued for Export to South Korea" below (Certificate for Export to Japan). The remainder of the form should be completed according to instructions for export to Japan in Section 22.51.

**(c) Inedible Products**

Issue MP Form 415-3 with the following statement typed on the reverse: "The material described hereon originated in a plant operating under Federal inspection and is from animals

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that received ante- and post-mortem inspection and were found free of disease at time of slaughter."

Undenuded rumen pillars may be exported, provided they are:

1. From carcasses passed for human food.
2. Collected immediately after emptying rumen of loose contents.
3. Characteristically inedible by natural appearance or by the application of powdered charcoal.
4. Labeled "Inedible (species) Rumen Pillars" and include (1) packer's name, address, and establishment number without official inspection legend, (2) net weight (in pounds), (3) "keep frozen," or "keep refrigerated," as applicable, and (4) "For Export to South Korea."

## \* 22.54-A KUWAIT

### \* (a) General Requirements.

\* (1) Export guidelines. Information provided below specifies requirements currently available from Kuwait. To facilitate the completion of export requisites where current information is incomplete, U.S. exporters may wish to follow the trend toward uniform import requirements in the Gulf States by using, as guidelines, the standards set forth in Section 22.77 for Saudi Arabia.

### \* (2) Labeling.

\* (i) Fresh/frozen. Fresh/frozen meat and poultry products must bear the following in addition to those labeling features mandatory in the U.S.:

- \* 1. Bilingual labels,
- \* 2. Metric net weights. Lettering and numbers for unit net weight must also be in Arabic.
- \* 3. Production date (freezing or packaging dates). Spell out or abbreviate name of month: (Jan. plus year).
- \* 4. Expiration date. Spell out or abbreviate name of month: (Jan. plus year). Meat/poultry expiration time permitted: one year. Acceptable alternatives are:

- a. Specific expiration date up to maximum of 12 months, or
- b. Statement, "Product good for one year from (date of production)".

### (ii) Processed Products.

1. Procedures used must meet Codex standards.
2. Pork tissues or lard are not permitted in formulated products.

### (3) Packaging.

1. Fresh/frozen product must be visible through wrapper.

### (b) Certification.

- (1) Export certificate. Issue MP Form 130.

### (c) Islamic Requirements.

- (1) Islamic Centers. Copies of the list of Islamic Centers are available from RD or ECS.

### (2) Certificate of Islamic slaughter.

In addition to FSIS certification, the exporter must obtain a certificate of Islamic slaughter from a member of an Islamic Center. The certificate must be endorsed by the U.S.-Arab Chamber of Commerce or by a Kuwait Consulate. The telephone number of the U.S.-Arab Chamber of Commerce is (202) 293-3162.

## 22.55 LEBANON

### Meat Products

Processed products shall bear manufacture date on immediate container. If coded, explain each code on export certificate.

## 22.56 LIBYA

### Poultry Products

Issue MP Form 130 for frozen poultry. Sanitary certificates will be prepared by regional office, and returned to the supervisor for distribution (see France).

**22.57 LUXEMBOURG****Meat Products**

\* Issue MP Form 130.

Byproduct. Byproducts such as livers must individually bear marks of inspection.

**22.58 MALAYSIA****(a) Meat Products**

\* (1) Certification. MP Form 130 shall be accompanied by a veterinary certificate on USDA letterhead stating:

a. The country was free from foot-and-mouth disease and rinderpest for 12 months immediately before slaughter of animals from which products were derived.

b. Meat or meat food products derived from animals subjected to ante- and post-mortem examinations and were free from infectious and contagious disease; products for export to Malaysia are fit for human consumption; and every precaution has been taken to prevent contamination before export.

c. In case of pork or pork products, a further veterinary statement is required certifying that the country or district was free of swine fever (hog cholera) during the past 6 months. "District" has been interpreted to mean a State or county. This statement is not required for canned pork products or lard.

d. A veterinarian must sign all certificates (followed by his degree, such as D.V.M.). The signature must be impressed with the official seal of the United States Department of Agriculture, Meat and Poultry Inspection Program.

(2) Permit. An import permit is required from the State veterinary officer permitting the importation of such product into Malaysia.

**(b) Poultry Products**

(1) Fresh/frozen. For all poultry, the MP Form 130 shall be signed by an MPI veterinarian and contain the following statement: "The (poultry) products were derived from (poultry) subject to ante- and post-mortem examinations and have been found to be free from infectious and contagious disease. The (poultry) products are fit for human consumption, and every precaution has been taken to prevent contamination prior to export. Foot and mouth disease has not existed since 1929, and rinderpest has never existed in the United States."

(2) Cooked. Only hermetically canned cooked poultry may be exported without the certification statement specified immediately above.

**22.59 MALTA****Poultry Products**

Issue MP Form 130 without additional statements for all shipments.

**22.60 MARTINIQUE**

Exports to Martinique, French West Indies, must meet the same requirements as those destined to France. However, when codes are used in lieu of actual dates on cartons or cans of product to be sold at retail or institutional levels, the exporter must furnish such codes in advance to the Director des Veterinaires, Direction Departmental de L'Agriculture, Boulevard General Charles de Gaulle, Fort-de-France, Martinique.

**22.61 MEXICO****Meat Products**

Five copies of the export certificate are required. The fifth copy should be a photostat of the original.

Unscalded stomachs. See 22.17(b).



**22.62 MONACO**

Monaco is considered to be part of French territory. Therefore, all sanitary and customs regulations for Monaco are the same as for France.

**22.63 NETHERLANDS****(a) Meat Products**

Issue MP Form 124 (processing block must be filled in--use address of plant boxing product as processing plant address) for fresh/frozen meat and MP Form 412-9 for processed meat food products.

**(1) Fresh product.** The following fresh and frozen products from animals slaughtered in USA are eligible for entry:

a. Beef cuts, with or without bone, weighing at least 6.6 pounds. Individual cuts weighing a minimum of 6.6 pounds are permitted only on air freight shipments not exceeding 3,000 pounds.

b. Beef tails and beef or horsemeat tenderloins of any weight.

c. Pork bellies, ham, shoulders, and loins.

d. Fresh lamb, mutton, or horsemeat, individual cuts weighing not less than 6.6 pounds.

e. Byproducts--livers, kidneys, tongues, stomachs (without mucous membrane; no omasa), intestines, brains, hearts, spleens, cleaned gullets, thymus, and pancreas.

**(2) Inspection marks.** Livers of all species must be branded with hot iron. Individual meat cuts and heads of all species and hearts and tongues of cattle and horses must be marked with legible ink or hot iron stamp. Marks of inspection are not required on kidneys, tails, and gullets of all species and on hearts and tongues of swine, sheep, goats, and calves (cattle less than 3 months old).

NOTE: Shipments of product not marked as required will be refused entry. Export certificate requests

for product which should but does not bear brands must be denied. Such shipments "at exporter's risk" are not permitted.

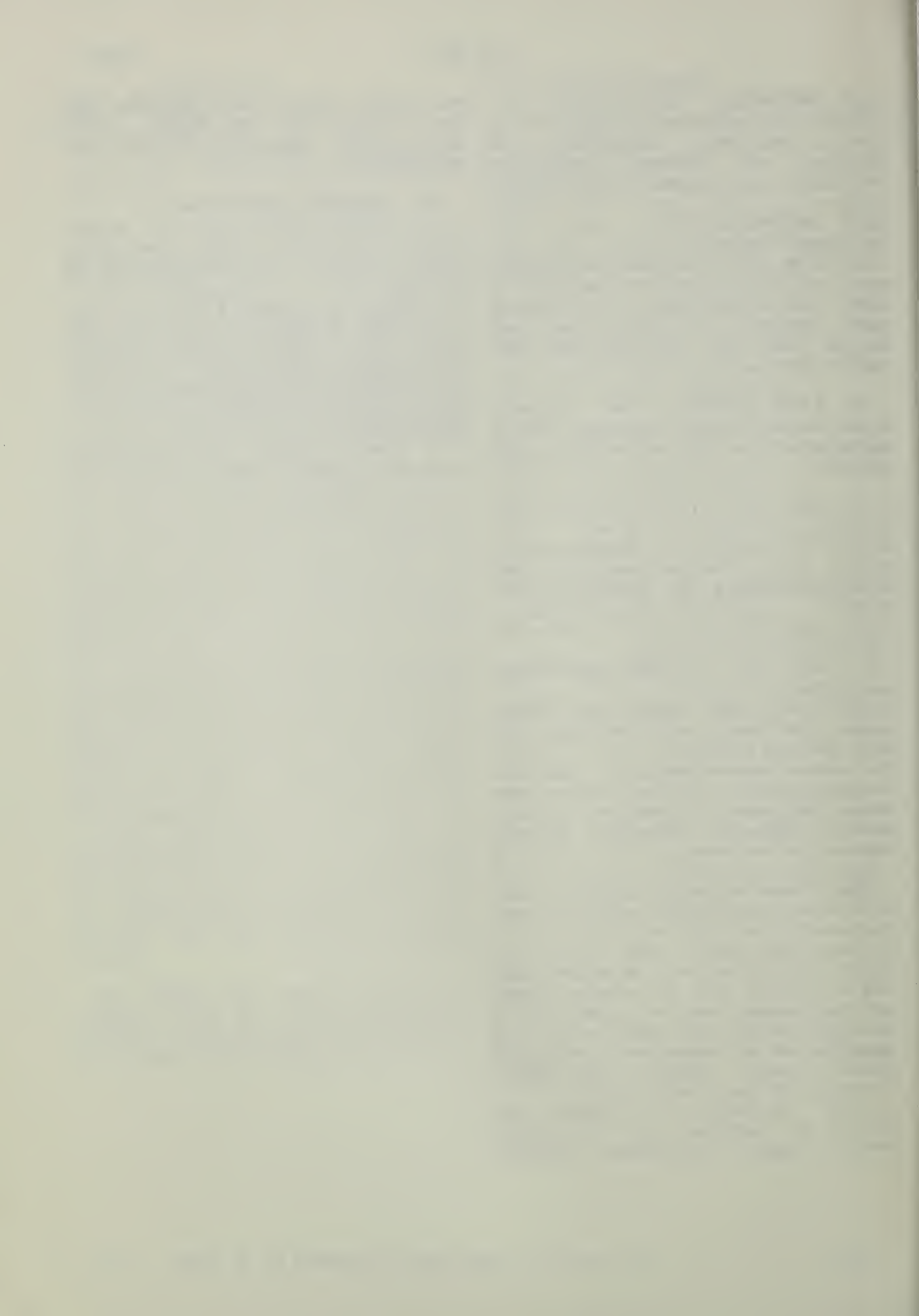
**(3) Inspection procedures.**

a. Livers. Livers of all bovine animals (includes calves of any age), sheep and goats shall be inspected as follows:

1. Open bile duct by usual method.

2. Make a transverse incision not longer than 2 inches and approximately 3/4 inches deep across the omasal impression of the liver visceral surface, cutting the smaller branches of the bile duct.

3. Make a second transverse incision not longer than 2 inches and



Description\_\_\_\_\_

Number of packages\_\_\_\_\_

Marks and numbers\_\_\_\_\_

Name of manufacturer\_\_\_\_\_

Country of manufacturer\_\_\_\_\_

Date\_\_\_\_\_Signed\_\_\_\_\_."

**Metric Weights:** All immediate and shipping containers for meat and poultry exports must show metric weights only. Avoirdupois or dual weights are unacceptable.

## 22.68 NORTHERN IRELAND

### Poultry Products

Fully cooked poultry products are accepted, provided (1) an import license is issued by Northern Ireland Ministry of Agriculture and accompanes each consignment; and (2) an MP Form 130 is issued by a Federal veterinary inspector with the following statement: "Poultry covered by this certificate received ante- and post-mortem inspection and the product has been heat treated to the requirements of Federal Authority."

## 22.69 NORWAY

### (a) Meat Products

Certificates shall be visaed by consul. Imports by license only. Pork may be exported if the following statement is typed on the reverse side of MP Form 130 and is signed by an official veterinarian: "I certify that the swine from which this pork is derived originated in a State that has been declared free from hog cholera." Since the United States is free of hog cholera, the statement may be routinely provided. Any change in the status of this disease will be promptly communicated.

**Casings.** The following certification may be given on letterhead stationery: "I certify that the casings herein described were from healthy animals (cattle, horses, swine, sheep, or goats) slaughtered in a slaughterhouse in this country and received ante- and post-mortem veteri-

nary inspection at time of slaughter. The product is declared fit for human consumption. The casings are clean and sound and were prepared in a sanitary manner and do not contain preservatives other than common salt (NaCl), and no coloring or bleaching agent. The barrels were thoroughly cleaned before leaving the plant and have not been used for products harmful to meat.

<b>Tarmsort</b>	<b>Antall Kolli</b>	<b>Vekt.</b>
(Casings)	(No. of Packages)	(Weight)

Veterinaerens Kontrollmarke Pa Kolli  
(Veterinary Inspector's Marks on the Packages)

Avsender	Addressee
(Consignor)	(Address)

Mottaker	Bestemmelsessted
(Consignee)	(Destination)

Fraktmerke  
(Shipping Marks)

\_\_\_\_\_  
(Signature)

Kontrollveterinaer  
authoriset av.  
(Veterinary Inspector  
authorized by)

Veterinaedirektoratet mads Gaustad."

### (b) Poultry Products

Products with phosphates are not permitted entry. However, MP Form 130 \* can be completed without statement on phosphates.

## 22.70 OMAN

### (a) General Requirements.

(1) Export Guidelines.	Informa-	*
tion provided below	specifies	*
requirements currently	available	*
from Oman. To facilitate the		*
completion of export requisites		*
where current information is		*
incomplete, U.S. exporters may wish		*
to follow the trend toward uniform		*
import requirements in the Gulf		*



\* States by using, as guidelines, the  
 \* standards set forth in Section 22.77  
 \* for Saudi Arabia.

\* (2) Labeling. Meat and poultry  
 \* products must bear the following in  
 \* addition to those labeling features  
 \* mandatory in the United States:

\* a. Metric net weights,  
 \* b. Pork product is permitted  
 \* entry but must be clearly stated on  
 \* label.

\* c. Production date (slaughter,  
 \* packaging or freezing dates). Spell  
 \* out or abbreviate name of month:  
 \* (Jan. plus year),

\* d. Expiration date. Spell out or  
 \* abbreviate name of month: (Jan.  
 \* plus year),

\* 1. Expiration statement from  
 \* production date acceptable.

\* 2. Maximum expiration time:  
 \* Poultry, one year; meat, no fixed  
 \* time, however, one year is  
 \* suggested.

\* (b) Certification.

\* (1) Export certificate. Issue MP  
 \* Form 130.

\* (2) Consignee. Product must be  
 \* consigned directly to Oman.

\* (c) Islamic Requirements.

\* (1) Islamic Centers. Copies of  
 \* the list of Islamic Centers are  
 \* available from RD or ECS.

\* (2) Certificate of Islamic

\* slaughter. In addition to FSIS  
 \* certification, the exporter must  
 \* obtain a certificate of Islamic  
 \* slaughter from a member of an  
 \* Islamic Center. The certificate  
 \* must be endorsed by the U.S.-Arab  
 \* Chamber of Commerce or by an Oman  
 \* Consulate. The telephone number of  
 \* the U.S.-Arab Chamber of Commerce is  
 \* (202) 293-3162.

## 22.71 PAKISTAN

### Poultry Products

\* Before MP Form 130 is issued, the  
 \* inspector must assure that all speci-

fications in the bids are met, and  
 poultry was slaughtered by means  
 acceptable under Moslem law. The fol-  
 lowing statement, in conformity with  
 Moslem law, shall be typed on the cer-  
 tificate:

"The poultry covered by this certi-  
 ficate was slaughtered by means of a  
 sharp knife cutting through the skin,  
 jugular vein, and trachea to result in  
 thorough bleeding out of the carcass  
 in preparation for dressing and evis-  
 ceration."

## 22.72 PERU

### Meat Products

Unscalded stomachs. See 22.17(b).

## 22.73 POLAND

### (a) Certification

All certificates and certification  
 statements accompanying product for  
 export to Poland must be signed by  
 MPI veterinarians.

NOTE: Exotic diseases mentioned  
 below refer to those diseases which  
 may affect the specific animals from  
 which the meat or meat products were  
 derived; e.g., foot and mouth disease,  
 rinderpest, African swine fever, hog  
 cholera, swine vesicular disease  
 which do not currently exist in the  
 United States. If an exotic disease  
 should occur in the U.S., VS will  
 immediately notify FSIS and that  
 information would be transmitted to  
 field personnel.

(1) Meat Products. The following  
 statement should be typed on reverse  
 of MP Form 130: "I further certify \*  
 that the meat is derived from animals  
 which originate from areas which are  
 free of exotic disease."

(2) Lard. The following statements  
 should be typed on reverse of MP  
 Form 130: I further certify that: \*

a. "The lard is derived from  
 animals which originate from areas  
 which are free of exotic disease."

b. "The lard contains up to (List  
 antioxidants and amount used).

c. "The lard has a peroxide value (LEA) which is not greater than 2."

d. "The Kreis test performed on the lard was negative."

e. "The color and odor of the lard meet the specifications described in Section 319.702 of the Regulations."

**(3) Technical Animal Fat.** Technical animal fat may be certified in accordance with Section 351.3 of the Meat and Poultry Inspection Regulations. The following statement should be typed on reverse of MP Form 87. "I further certify that the technical animal fat is derived from animals which originate from areas which are free of exotic diseases."

**(b) Permitted Antioxidants**

a. Propyl gallate, octyl gallate, dodecyl gallate, or any combination of two - up to 100 mg/kg.

b. Butylated hydroxyanisole (BHA) - up to 100 mg/kg.

c. Any combination of gallates with BHA - up to 100 mg/kg.

d. Natural and synthetic tocopherols - up to 200 mg/kg.

**(c) Labeling**

Shipping containers must bear all mandatory labeling information including amount and types of antioxidant used. With the exception of permitted antioxidants, lard may be exported to Poland in ship tanks under the same requirements outlined in Section 22.39(a)(2)(vii) of the Meat and Poultry Inspection Manual for Great Britain. A placard secured to the hatch should bear antioxidant data and the export stamp. Export certificate shall be visaed by consul of that country.

**22.74 PORTUGAL**

**Meat/Poultry Products**

They are subject to laboratory testing by the Portuguese Government for organisms harmful to human and/or animal health; however, a special certification is not required. Issue

only MP Form 130 for meat and poultry products.

**22.74-A QATAR**

**(a) General Requirements.**

**(1) Export guidelines.** Information provided below specifies requirements currently available from Qatar. To facilitate the completion of export requisites where current information is incomplete, U.S. exporters may wish to follow the trend toward uniform import requirements in the Gulf States by using, as guidelines, the standards set forth in Section 22.77 for Saudi Arabia.

**(2) Labeling.**

**(i) Fresh/frozen.** Fresh/frozen meat and poultry products must bear the following in addition to those labeling features mandatory in the United States:

1. Bilingual labels,  
2. Production date (freezing or packaging dates). Spell out or abbreviate name of month: (Jan. plus year).

3. Expiration date. Spell out or abbreviate name of month: (Jan. plus year). Acceptable alternatives and features are:

a. No fixed expiration time periods set,  
b. Printed production date followed by statement "Product good for (time period) from date of production".

4. Currently, Islamic slaughter statement on consumer package not required.

**(3) Packaging.**

**(i) Vacuum packaging not required.**

**(4) Product arrival.**

**(i) Frozen.** It is recommended that frozen product arrive in Qatar a minimum of 6 months prior to date of expiration.

**(b) Certification.**

**(1) Export certificate.** Issue MP Form 130.



\* (c) Islamic Requirements.

\* (1) Islamic Centers. Copies of or quarters, if cattle) must  
 \* the list of Islamic Centers are (1) bear legible U.S. inspection  
 \* available from RD or ECS. legend, (2) be free from any  
 \* preservatives, (3) have kidneys  
 \* removed, and (4) be wrapped in clean  
 \* white cloth.

\* (2) Certificate of Islamic slaughter.

\* In addition to FSIS certification,  
 \* the exporter must obtain a  
 \* certificate of Islamic slaughter  
 \* from a member of an Islamic Center.  
 \* The certificate must be endorsed by  
 \* the U.S.-Arab Chamber of Commerce or  
 \* by a Qatar Consulate. The telephone  
 \* number of the U.S.-Arab Chamber of  
 \* Commerce is (202) 293-3162.

\* (d) Qatar Import Inspection.

\* (1) Laboratory sampling. Random  
 \* samples are routinely collected on  
 \* meat and poultry product entering  
 \* Qatar. Product examined for:

- \* a. Pesticides,
  - \* b. Salmonellae and other
  - \* pathogenic bacteria,
  - \* c. Total bacteria counts,
  - \* d. Heavy metals,
  - \* e. Species identification tests
- \* for pork tissue in formulated  
 \* product.

## 22.75 ST. VINCENT ISLAND

### Meat Products

Add to export certificate covering  
 fresh, cured, or smoked products, the  
 statement "The United States is free  
 from foot-and-mouth disease."

## 22.76 SALVADOR (EI)

### Meat Products

Export certificate must be visaed by  
 consul of that country.

## \* 22.77 SAUDI ARABIA

### \* (a) General Requirements.

\* (1) Fresh/frozen. Fresh/frozen  
 \* carcasses, sides, quarters, and  
 \* other cuts of male cattle not over  
 \* 5 years old, of sheep not over  
 \* 3 years old, and of poultry may be  
 \* exported.

(2) Carcasses. Each carcass (side  
 or quarters, if cattle) must  
 (1) bear legible U.S. inspection  
 legend, (2) be free from any  
 preservatives, (3) have kidneys  
 removed, and (4) be wrapped in clean  
 white cloth.

### (3) Labeling.

(i) Fresh/frozen. Fresh/frozen,  
 precut and packaged meat and poultry  
 must bear the following in addition  
 to those labeling features mandatory  
 in the United States:

- 1. Bilingual labels,
- 2. Statement of Islamic slaughter.
- 3. Metric net weights,
- 4. Production date (packaging or

freezing) and expiration date.  
 Spell out or abbreviate name of  
 month: (Jan. plus year). Printing  
 on labels is preferred. Acceptable  
 alternatives are:

- a. Stickers, if plastic wrap
- tears on removal and sticker does
- not interfere with label
- terminology.

b. Printed production date  
 followed by statement "Product good  
 for 9 months from date of  
 production".

c. Printed inserts carrying  
 production and expiration dates.

d. Label panel for poultry  
 indicates date information printed  
 on sealing tape which closes plastic  
 bag.

e. Ink stamp may be used if ink  
 is indelible and legible (least  
 acceptable method).

### (ii) Processed meat and poultry.

1. Bilingual labels which include  
 those labeling features mandatory in  
 the United States,

- 2. Metric net weights,

3. Since Muslims do not eat pork,  
 all meat products containing pork  
 (including lard) must be clearly  
 stated on the label. See (d)(1)e,

4. Production and expiration  
 dates. See (a)(3)(i)4.



\* (4) Product arrival and expiration  
\* dates.

\* (i) Frozen. Frozen meat and  
\* poultry must arrive in Saudi Arabia  
\* within 3 months from date of  
\* production (packaging or freezing)  
\* with expiration date of 9 months.  
\*

\* (ii) Chilled. Chilled meat and  
\* poultry must arrive in Saudi Arabia  
\* within 5 days after slaughter with  
\* expiration date of 4 weeks.  
\*

\* (iii) Chilled vacuum pack. Chilled  
\* vacuum pack meats or poultry must  
\* arrive in Saudi Arabia within 3 weeks  
\* of date of production with expiration  
\* date of 10 weeks.  
\*

\* (b) Certification.

\* (1) Meat products. Issue MP Form  
\* 130 with the following certification  
\* in the remarks section:

"I hereby certify that the  
beef/sheep described herein is from  
animals whose average age is  
\_\_\_\_\_ years (as certified by plant  
management), which were examined  
within 12 hours before slaughter and  
immediately thereafter by an  
official veterinarian or by an  
inspector under direct veterinary  
supervision, and were found free of  
disease and suitable for human  
consumption".

\* (2) Poultry products. Issue MP  
\* Form 130 with the following  
\* certification in the remarks  
\* section:

"I hereby certify that the poultry  
described herein is from birds which  
were examined within 12 hours before  
slaughter and immediately thereafter  
by an official veterinarian or by an  
inspector under direct veterinary  
supervision, and were found free of  
disease and suitable for human  
consumption".

\* (3) Certificates and statements.

Must be dated, signed by an MPI  
veterinarian, and show his official  
title. Certificates must be

endorsed by Arabian-American Chamber  
of Commerce or by Arabian Consul.

(4) Processed meat and poultry. \*  
Issue MP Form 130. Certificate of \*  
Islamic slaughter is not required \*  
but origin product must be from \*  
Muslim-approved operations. \*

(c) Islamic Requirements.

(1) Saudi Arabian Standards and  
Islamic Centers. Exporters should  
become familiar with the  
specifications described in Saudi  
Arabia Standard No. 40, which are  
not subject to FSIS certification.  
Copies of these specifications, the  
list of Islamic Centers, and the  
telephone numbers of Arabian-American  
Chamber of Commerce in the United  
States are available from RD and  
ECS. \*

(2) Certificate of Islamic slaugh- \*  
ter. In addition to FSIS \*  
certification, the exporter must \*  
obtain a certificate of Islamic \*  
slaughter from a member of an \*  
Islamic Center. The certificate \*  
must be endorsed by Arabian-American \*  
Chamber of Commerce or by Arabian \*  
Consul and must accompany all \*  
shipments.

(3) Shipments for U.S. personnel  
The certificate of Islamic slaughter  
may be waived if products are  
shipped for consumption by U.S.  
personnel in Saudi Arabia. Obtain  
and file with triplicate copy of \*  
official export certificate a  
written statement from the party  
applying for certification that the  
shipment is destined for consumption  
by U.S. personnel and full  
responsibility is accepted for  
possible problems in gaining entry  
of the shipment into Saudi Arabia as  
certified.

(d) Saudi Arabian Import Inspection \*  
(1) Laboratory sampling. Random \*  
samples collected on all meat and \*

\* poultry product entering Saudi  
 \* Arabia, are examined for:  
 \* a. Salmonellae - product rejected  
 \* when more than 2 of 5 sub samples  
 \* positive.  
 \* b. E. coli - no tolerance in  
 \* ground beef.  
 \* c. Growth bacteria - maximum  
 \* 10,000,000/gm.  
 \* d. Volatile nitrogen - Beef:  
 \* maximum 20 mg./100gm.; Poultry:  
 \* maximum 50 mg./100gm.  
 \* e. Species identification tests  
 \* for pork are routinely run on all  
 \* product.  
 \*  
 \* (2) Moisture control. Poultry  
 \* drip requirements are 5 percent  
 \* calculated on basis of purge after  
 \* thawing. Saudi Arabian officials  
 \* recommend U.S. industry run test  
 \* prior to shipment to assure product  
 \* not detained on arrival.  
 \*  
 \* (3) Detained product. If product  
 \* is detained, an appeal to Saudi  
 \* Ministry of Commerce is necessary.  
 \* Appeals are to be made in person by  
 \* Saudi Arabian broker or consignee.  
 \* Appeals decided on case by case  
 \* basis.

## 22.78 SINGAPORE

### (a) Certification

The same veterinarian must sign all certificates and supplementary statements. DVM or equivalent degree should be placed after signature. Issue MP Form 148 for both meat and poultry products plus appropriate regular export certificate. The weights and numbers of cartons should be divided to accurately reflect the amount of product originating from each establishment when product originates from two or more establishments.

### (b) Slaughter Dates

Slaughter dates with month (spelled out) and year must be shown on MP Form 148 and on shipping cartons of all fresh/frozen meat and poultry

products exported to Singapore. Product frozen for more than 6 months will not be allowed entry into Singapore. The 6 months will be calculated from the first of the month (based on the oldest slaughter date in the shipment) to the date of arrival in Singapore.

### (c) Canned Products

The following additional statements must be typed on export certificate for canned meat and poultry products:

Products were (1) manufactured according to standard canning processing technique and were subjected to a temperature of not less than 100° C. for not less than 90 minutes; (2) prepared with meat from animals or birds subjected to ante- and post-mortem examinations and found free from disease; (3) not treated with chemical preservatives or other foreign substance injurious to health; (4) sanitarily prepared, processed, and packed under veterinary supervision, and are fit for human consumption.

NOTE: Any processing variation from the 100° C. for not less than 90 minutes should be submitted to the Primary Production Department, Government of Singapore, for approval. Shipments must not be made until such approval is obtained.

Canned pork and beans which are not amenable to the Meat Inspection Act may be certified under Part 350 of the regulations (Certification Service). The product shall be accompanied by a declaration from the manufacturer stating: (1) The meat content of the product (including fat); (2) That the product has been prepared from sound and wholesome ingredients; (3) That the product has been heated to \_\_\_\_ (degrees centigrade) for \_\_\_\_ minutes; (4) That every portion of the contents has been heated to a temperature of not less than 100° C.

The above declaration shall be countersigned by an MPI veterinarian stating that he has no reason to doubt the truth of the manufacturer's declaration.



ration and that he is satisfied with the cleanliness and manufacturing practice of the processing plant. This certificate may be typed on company letterhead. Veterinarian countersigning certificate should include "MPI Veterinarian" under his signature. An MP Form 130 will not be issued.

## 22.79 SPAIN

### Meat Products

(1) Fresh (chilled) meat may be imported only in the form of sides or quarters in wrappers which have been approved by the Spanish Directorate General for Public Health. Exporters may obtain approval of such wrapping materials through their Spanish inspectors. Time from slaughter to unloading of fresh meat at Spanish ports may not exceed 15 days.

(2) Frozen meat in cartons (cuts or boneless) must show slaughter dates. Slaughter to date of unloading at Spanish ports shall not exceed 3 months. Weight on cartons in metric units.

(3) Pork. Pork and pork offals, including tongues, will be accepted provided they are consigned only to one of the following Spanish ports (in order of preference): Santander, Valencia, or Barcelona. Both freezing date and freezing temperature must be indicated on export certificate.

(4) Consumer size packages must bear labels printed in Spanish, and must show:

1. Date of packaging or storage termination date. This must not be coded.
2. Weight in metric units.
3. Lot number or other identification of manufacture. This may be coded.
4. Country of origin, as "Product of USA."
5. Directions for preparation or use of the product, if applicable.

6. For product marketed under a distributor's name or trade mark, labels must show Est. No. of producing plant preceded by "Manufactured by."

(5) Beef tripe. Must be washed and scalded without chemicals.

(6) Certification. Issue MP Form 130. Face of certificate must show: \*

1. Name, address, and Est. No. of slaughter or processing plant.

2. Means of transportation - name of vessel.

3. Name and official title of veterinarian signing certificate (beneath signature).

The following statement shall be typed on the reverse of MP Form 130: \*

"I certify that the meat described herein is from animals slaughtered in a legally-authorized slaughterhouse in the United States and were subject to official ante- and post-mortem inspection. The meat is fit for human consumption and has not been treated with any unapproved additive nor with any other substance that is noxious to human health. It has been handled under the best hygienic and sanitary conditions and is fit for human consumption. It does not represent any hazard of spreading epizootic disease."

(Signature)

Official Veterinarian

\_\_\_\_\_  
Name and Title

## 22.80 SURINAM

### Poultry Products

Chicken Feet. They may be exported, provided each shipment is accompanied by MP Form 130 with the following certification: \*

"This certifies that the poultry feet specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and



wholesome so far as can be determined by external examination, and are from chickens of U.S. origin."

\* 22.81 SWEDEN

\* (a) General Requirements.

\* (1) Certificates.

\* (i) Signature on certificates.

All certificates accompanying product shall be signed by an MPI veterinarian.

\* (ii) Product description.

\* 1. Product described on export certificate shall be identified with establishment number of producing plant.

\* 2. Different products from the same EST/PLANT shall be identified in separate lots on separate lines of certificate.

\* 3. Products from more than one plant for listing on one certificate shall have weights, number of cartons and product description specified for each respective EST/PLANT number and shall be in accordance with 2 above.

\* (2) Refrigeration. Shippers must arrange for product to be handled between exporting establishment and Swedish recipient, under continuous conditions of refrigeration and/or freezing between +4° C. and -20° C. (39°F. to -4°F.).

\* (3) Labels.

\* (i) Permit. For product not previously exported to Sweden, product description and labels should be submitted to contemplated Swedish importer.

\* (ii) Additives. The Swedish Food Act defines food additives as "enrichment which is intended to be added to a foodstuff to increase its nutritional value, as well as any other product or substance which is intended to be added to a foodstuff

in order to influence its durability, consistency, color, taste, or flavor, or to add any other specific quality to the foodstuff, unless the enrichment, product, or substance is not in itself a foodstuff."

(4) Swedish import inspection. \*

Import inspection in Sweden will include a veterinary inspection of samples selected at random from each lot and submitted to an approved laboratory for bacteriological examination, e.g., Salmonellae. Salmonellae positive sample analyses may result in rejection of the shipment.

(b) Meat Products. \*

(1) Health examination. A medical examination is required for all personnel engaged in the direct handling of meat in boning and cutting rooms of plants exporting to Sweden. The medical examinations must be performed at the time of hiring, and at least once a year thereafter, and whenever a disease is suspected. Primarily, the medical examinations should show that the personnel are free from disease or infection which can be transmitted to man via food.

The MPI veterinarian who signs the export certificate must verify from medical certificates on file, that the plant is still engaged in conducting the required medical examinations. This verification must take place within 2 months of the date a consignment is certified for export.

For fresh/frozen cut or deboned meat, the following statement must be typed in the "Remarks" section of MP Form 130: "The products covered by this certificate have been handled by personnel subject to medical examination according to the Swedish Food Administration Implementing Ordinance SLV FS 1978:11. The cutting, packaging, and general treatment of the

products have been accomplished in hygienically acceptable and temperature controlled facilities not exceeding 10° C. (50° F.)." Neither this statement nor the medical examination are needed for certificates covering whole, half, or quarter carcasses.

\* (2) Hormones. In addition to the \* statement in (b)(1) above, beef, mutton, lamb, meat byproducts, meat food products and veal from dressed carcasses weighing more than 220 pounds must have the following statement typed in the "Remarks" section or on the reverse of MP Form 130:

"I certify, to the best of my knowledge and judgment, that the meat and/or meat food products identified on this certificate were derived from livestock which have never been fed or administered growth promoting hormones, and that the animals, from which such meat and/or meat products were derived, were accompanied to the slaughtering establishment by certification veterinarian as specified for shipments destined to Sweden."

This certification may be issued, provided a satisfactory method is developed for identifying and certifying specific lots of animals delivered to the plant for slaughter. Advance arrangements must be made between plant management and the veterinarian in charge for the identification of lots intended for Sweden prior to ante mortem inspection.

Synovex-H, Synovex-S, Ralgro, and MGA are used as growth promoters in cattle in the United States.

\* (3) Pork.

\* (i) Fresh/frozen. Fresh/frozen pork must be derived from swine which were born and raised in the United States or Canada. One of the following statements which is applicable shall be typed on MP Form 130:

1. "The pork covered by this \* certificate has been stored for at least 20 days at an internal temperature not exceeding -18° C. (0° F.)." Product covered by this statement must have been under Program control, in rooms or compartments secured with an official lock or seal.

2. "The most recent portion of \* this frozen pork shipment was frozen on (month - spelled out, day and year)." To support this statement, the cold storage warehouse records must be made available to the inspector to substantiate the most recent date when the last portion of the pork lot intended for export to Sweden was frozen. If data relative to when last portion of lot was frozen is not available, then the date the frozen pork is presented for export certification must be used as the most recent freezing date. Sweden will require subsequent cold storage of the pork at the time of importation into Sweden if 20 days have not elapsed since most recent freezing date.

(ii) Cooked pork. The following \* statement for cooked pork shall be \* typed on MP Form 130: "I certify \* that the pork products identified herein have been heated to an internal temperature adequate for destroying live trichinae."

(4) Horsemeat. Issue MP Form \* 414-3 with the following statement typed on the reverse thereof and signed by the same MPI veterinarian signing face of certification: "I certify that the horsemeat/byproducts described herein:

a. Is derived from animals born, \* raised, and slaughtered in the United States,

b. Has been prepared in \* hygienically acceptable and temperature-controlled facilities not exceeding 10 C. (50° F.), and

c. (for cut-up horsemeat only) Has been handled by personnel



subject to medical examination in accordance with Swedish Food Administration Implementing Ordinance SLV FS 1978:11." (See (b)(1) above).

**\* (c) Poultry Products.**

Only cooked poultry and cooked poultry products may be exported. The following statement must be typed in the "Remarks" section of MP Form 130:

"I certify that the poultry product described herein has been cooked to a temperature of not less than 162° F. for 10 minutes." Swedish officials will accept poultry products cooked to an internal temperature of 160° F. as required by regulations (381.150). Research has proven that when cooked poultry is removed from the cooker at 160° F., its internal temperature continues to rise for several minutes and then drops very slowly to room temperature. Therefore, the above certification can be made on this basis. MP Form 130 must be signed by an MPI veterinarian.

Health examinations for workers preparing cooked poultry products are not required.

**22.82 SWITZERLAND**

**(a) Meat Products**

Assure that slaughter dates for fresh/frozen and packing dates for processed product are shown on MP Form 122. (Do not attach certificate to carton.) Form MP 141 may be issued for high quality beef upon request by exporter.

**(b) Poultry Products**

**(1) Certification.** Issue MP Form 130 and MP Form 121 (Block "b" which is located in Section IV must be checked). Slaughter dates are to be shown on sanitary certificates. Copies may be inserted into a moisture-proof bag and placed into one of cartons marked "copy of certificate

inside." Poultry products entering Switzerland may be tested for Salmonellae. Salmonellae positive samples may result in rejection of shipment.

**(2) Phosphates.** They are permitted only in cooked poultry products.

**(c) Labeling**

U.S. labeling requirements, including "Product of USA" and the statements on storage temperatures ("Keep Refrigerated," "Keep Frozen," etc.) fully apply to product prepared for export. In addition, all chilled and frozen meat products must have the packing date shown on each package. (Although slaughter or production dates are required on MP Form 121, the packing dates are not required on packages of poultry). Expected shelf life (end-of-use date) must be indicated only on chilled (unfrozen) consumer-size packages having a net weight of 4.4 lbs. (2 kg.) or less.

**22.83 TRINIDAD OR TOBAGO**

**(a) Meat Products**

They must not contain mucous membranes, organs, or parts of the genital system, intestines, (black gut), spleens, udders, lungs, or other animal parts not commonly sold as food articles.

**(b) Poultry Products**

Importation of poultry to Trinidad or Tobago is allowed only under permit. The conditions of such permit are:

1. Products must be from approved country.

2. Poultry must be in eviscerated form.

3. Certification of inspection by USDA (MP Form 130).

4. Poultry carcasses will be acceptable with edible giblets; i.e., heart, liver, and gizzard, cleaned and put back into the carcasses.

5. Poultry giblets in bulk will also be accepted if accompanied by certification.



\* 22.83-A UNITED ARAB EMIRATES

\* (U.A.E.)

\* (a) General Requirements.

\* (1) Labeling.

\* (i) Meat and poultry products

\* (including canned). Must bear the following in addition to those labeling features mandatory in the United States:

\* 1. Bilingual labeling,

\* 2. Statement of Islamic slaughter on consumer packages,

\* 3. Metric net weights. Lettering and numbers for unit metric weight must also be in Arabic.

\* 4. Production date (slaughter, packaging or freezing dates). Spell out or abbreviate name of month:

\* (Jan. plus year),

\* 5. Expiration date. Spell out or abbreviate name of month: (Jan. plus year),

\* a. Specific date of expiration must be stated: statement listing expiry date from date of production not acceptable.

\* b. No fixed expiration time periods set: nine months is suggested as a reasonable expiration date for frozen poultry and one year for frozen meat.

\* c. Product must arrive in the U.A.E. at least 3 months before expiration date.

\* (ii) Exceptions for product con- signed to Dubai:

\* 1. English only labels acceptable.

\* 2. Islamic slaughter statement not required on consumer package.

\* (iii) Canned goods.

\* 1. Expiration date must be embossed on metal lid. Dates printed on labels or stickers are not acceptable.

\* (2) Packaging. Poultry must be packaged in clear plastic.

\* (b) Certification.

\* (1) Export certificate. Issue MP Form 130.

(c) Islamic Requirements.

(1) Islamic Centers. Copies of the list of Islamic Centers are available from RD or ECS.

(2) Certificate of Islamic slaughter. In addition to FSIS certification, the exporter must obtain a certificate of Islamic slaughter from a member of an Islamic Center. The certificate must be endorsed by the U.S.-Arab Chamber of Commerce or by an United Arab Emirates Consulate. The telephone number of the U.S.-Arab Chamber of Commerce is (202) 293-3162.

22.84 VENEZUELA

(a) Meat Products

Pork. The following certification in Spanish and English may be added to the reverse of the regular export certificate or on letterhead stationery:

"I certify that the product shipped under the certificate has been processed by a method, approved by the United States Department of Agriculture, which is adequate to destroy any possible live trichinae. I further certify that this product has been held in a freezer for a period of not less than \_\_\_\_\_ hours at a temperature not in excess of \_\_\_\_\_° F."

\_\_\_\_\_  
(Signature)

"Yo certifico que el producto enviado y amparado por este certificado ha sido procesado por metodos aprobados.



UNITED STATES DEPARTMENT OF AGRICULTURE  
Food Safety and Inspection Service  
Meat and Poultry Inspection  
Washington, DC 20250

MEAT AND POULTRY INSPECTION REGULATIONS

Date: SEPTEMBER 1982 Change Number: 82-9

MAINTENANCE INSTRUCTIONS

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Remove Page

Insert Page (Numbered 82-9 )

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SUBCHAPTER A - MANDATORY MEAT INSPECTION REGULATIONS

19 and 20 . . . . .	.19 and 20
35 and 36 . . . . .	.35 and 36
37 and 38 . . . . .	.37 and 38
38a and 38b . . . . .	.38a and 38b
38c and 38d . . . . .	.38c and 38d
62a and 62b . . . . .	.62a and 62b
143 and 144 . . . . .	.143 and 144

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SUBCHAPTER C - MANDATORY POULTRY PRODUCTS INSPECTION  
REGULATIONS

53 and 54 . . . . .	.53 and 54
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The effective dates relating to these regulation changes  
are as follows:

Braunschweiger, Liver Sausage, Liverwurst: 9/20/82  
Official Export Certificates, Marks, and  
Devices: 10/1/82  
Cattle and Swine Post-Mortem Inspection Procedures: 10/30/82





trucks or receptacles to be marked in a conspicuous manner with the phrase "U.S. condemned" in letters not less than 2 inches high, and, when required by the circuit supervisor, to be equipped with facilities for locking or sealing;

(f) Adequate arrangements, including liquid soap and cleansers, for cleansing and disinfecting hands, for sterilizing all implements used in dressing diseased carcasses, floors, and such other articles and places as may be contaminated by diseased carcasses or otherwise;

(g) In establishments in which slaughtering is done, rooms, compartments, or specially prepared open places, to be known as "final inspection places," at which the final inspection of retained carcasses may be conducted (competent assistants for handling retained carcasses and parts shall be provided by the establishment; final inspection places shall be adequate in size and their rail arrangement and other equipment shall be sufficient to prevent carcasses and parts passed for food or cooking, from being contaminated by contact with condemned carcasses or parts; they shall be equipped with hot water, lavatory, sterilizer, tables, and other equipment required for ready, efficient, and sanitary conduct of the inspection; the floors shall be of such construction as to facilitate the maintenance of sanitary conditions and shall have proper drainage connections and when the final inspection place is part of a larger floor, it shall be separated from the rest of the floor by a curb, railing, or otherwise);

(h) Retention rooms, cages, or other compartments, and receptacles in which carcasses and product may be held for further inspection (these shall be in such number and in such locations as the needs of the inspection in the establishment may require; they shall be equipped for secure locking or sealing and shall be held under locks or official seals furnished by the Department; the keys of such locks shall not leave the custody of Program employees. Every such room, compartment, or receptacle shall be marked conspicuously with the phrase "U.S. retained" in letters not less than 2 inches high; rooms or compartments for these purposes shall be secure and susceptible to being kept clean, including a sanitary disposal of the floor liquids; establishment employees shall not enter any retention rooms or compartments or open any retention receptacles unless authorized by Program employees);

(i) Adequate facilities, including denaturing materials, for the proper disposal of condemned articles in accordance with the regulations in this subchapter (tanks or other rendering equipment which, under the regulations in this subchapter, must be sealed, shall be properly equipped for sealing as specified by the regulations in Part 314 of this subchapter or by the circuit supervisor in specific cases);

(j) Docks and receiving rooms, to be designated by the operator of the official establishment, with the circuit supervisor, for the receipt and inspection of all products as provided in § 318.3 of this subchapter;

(k) Suitable lockers in which brands bearing the official inspection legend and other official devices (excluding labels) and official certificates shall be kept when not in use (all such lockers shall be equipped for sealing or locking with locks or seals to be supplied by the Department; the keys of such locks shall not leave the custody of Program employees);

(l) Sanitary facilities and accommodations as prescribed by § 308.4 of this subchapter.

(m) In addition to any facilities required to accomplish sanitary dressing procedures, the following inspection station facilities for cattle and swine slaughter lines described in § 310.1(b) of this subchapter are, required:

(§ 307.2(m) cont'd.)

(1) An inspection station consisting of 5 feet of unobstructed line space for each head or carcass inspector and, for viscera table kills, 8 feet for each viscera inspector on the inspector's side of the table.

(2) A minimum of 50 foot-candles of shadow-free lighting at the inspection surfaces of the head, viscera, and carcass.

\* (3) A handwash lavatory (other than one which is hand operated),  
\* furnished with soap, towels, and hot and cold water, and located adjacent  
\* to the inspector's work area. In addition, for each head and viscera  
\* inspector on cattle slaughter lines, and each head inspector on swine  
\* slaughter lines, a sterilizer located adjacent to the inspector's work  
\* area.

\* (4) For mechanized operations, a line control switch located adjacent  
\* to each inspection station.

(5) Facilities to position tally sheets or other recording devices, such as digital counters, and facilities to contain condemned brands.

(6) For swine slaughter lines requiring three or more inspectors and on which the swine heads are inspected while still attached to the carcass: at the carcass inspection stations, one glass or plastic, distortion-free mirror, at least 5 feet x 5 feet, mounted far enough away from the vertical axis of the moving line to allow the carcass to be turned, but not over 3 feet away and so mounted that any inspector standing at the carcass inspection station can readily view the back of the carcass.

§ 307.3 Inspectors to furnish implements and maintain hands and implements in sanitary condition.

Inspectors shall furnish their own work clothing and implements, such as flashlights and triers, for conducting inspection and shall cleanse their hands and implements as prescribed by § 308.8 of this subchapter.

§ 307.4 Schedule of operations.

(a) No operations requiring inspection shall be conducted except under the supervision of a Program employee. All slaughtering of animals and preparation of products shall be done with reasonable speed, considering the official establishment's facilities.

(b) A shift is a regularly scheduled operating period, exclusive of mealtime. One lunch period is the only official authorized interruption in the inspector's tour of duty once it begins. Lunch periods may be 30 minutes, 45 minutes, or in any case may not exceed one hour in duration. Once established, the lunch period must remain relatively constant as to time and duration. Lunch periods for inspectors shall not, except as provided herein, occur prior to 4 hours after the beginning of scheduled operations nor later than 5 hours after operations begin. In plants where a company rest break of not less than 30 minutes is regularly observed, approximately midpoint between start of work and the lunch period, and the inspector is allowed this time to meet his personal need, the lunch period may be scheduled as long as 5 1/2 hours after the beginning of scheduled operations.

(c) Official establishments, importers, and exporters shall be provided inspection service, without charge, up to 8 consecutive hours per shift during the basic workweek subject to the provisions of § 307.5: **Provided**, That any additional shifts meet requirements as determined by the Administrator or his designee. The basic workweek shall consist of five consecutive 8-hour days Monday through Friday, excluding the lunch period; except those plants



(§ 309.16(c) continued)

least 41 days<sup>3/4</sup> immediately prior to slaughter since explanting; and

(v) A copy of the USDA accredited veterinarian's sworn statement is attached to the sworn statement of the official presenting the animal for slaughter.

§ 309.17 Livestock used for research.

(a) No livestock used in any research investigation involving an experimental biological product, drug, or chemical shall be eligible for slaughter at an official establishment unless:

(1) The operator of such establishment, the sponsor of the investigation, or the investigator has submitted to the Program, or the Veterinary Services unit of the Animal and Plant Health Inspection Service of the Department of Agriculture or to the Environmental Protection Agency or to the Food and Drug Administration of the Department of Health, Education, and Welfare data or a summary evaluation of the data which demonstrates that the use of such biological product, drug, or chemical will not result in the products of such livestock being adulterated, and a Program employee has approved such slaughter;

(2) Written approval by the Deputy Administrator, Meat and Poultry Inspection Field Operations furnished the area supervisor prior to the time of slaughter;

(3) In the case of an animal administered any unlicensed, experimental veterinary biologic product regulated under the Virus-Serum Toxin Act (21 U.S.C. 151 et seq.), the product was prepared and distributed in compliance with Part 103 of the regulations issued under said Act (Part 103 of this title), and used in accordance with the labeling approved under said regulations;

(4) In the case of an animal administered any investigational drug, regulated under the Federal Food, Drug, and Cosmetic Act, as amended (21 U.S.C. 301 et seq.), the drug was prepared and distributed in compliance with the applicable provisions of Part 135 of the regulations issued under said Act (21 CFR Part 135), and used in accordance with the labeling approved under said regulations;

(5) In the case of an animal subjected to any experimental economic poison under section 2(a) of the Federal Insecticide, Fungicide, and Rodenticide Act, as amended (7 U.S.C. 135 et seq.), the product was prepared and distributed in accordance with § 362.17 of the regulations issued under said Act (7 CFR 362.17), and used in accordance with the labeling approved under said regulations.

(6) In the case of an animal administered or subjected to any substance that is a food additive or pesticide chemical under the Federal Food, Drug, and Cosmetic Act, supra, there has been compliance with all tolerance limitations established by said Act and the regulations promulgated thereunder (21 CFR 1.1 et seq.), and all other restrictions and requirements imposed by said Act and said regulations will be complied with at the time of slaughter.

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3/ Except for the liver and kidneys, all parts of the cattle that have been withheld from DES implants for at least 41 days prior to slaughter may be used for food. If the liver and kidneys are also to be used for food, the animals must be withheld from DES implants for at least 61 days immediately prior to slaughter.

4/ If a person presenting animals for slaughter at an official establishment did not have custody of the animals for the entire time period for which the treatment of the animals must be verified, additional affidavits sworn by the person(s) having custody for the remainder of the appropriate period must be submitted.

(§ 309.17 cont'd.)

(b) The inspector in charge may deny or withdraw the approval for slaughter of any livestock subject to the provision of this section when he deems it necessary to assure that all products prepared at the official establishment are free from adulteration.

§ 309.18 Official marks and devices for purposes of ante-mortem inspection.

(a) All livestock required by this Part to be identified as U.S. Suspects shall be tagged with a serially numbered metal ear tag bearing the term "U.S. Suspect," except as provided in § 309.2(d) and except that cattle affected with epithelioma of the eye, antinomycosis, or actinobacillosis to such an extent that the lesions would be readily detected on post-mortem inspection, need not be individually tagged on ante-mortem inspection with the U.S. Suspect tag provided that such cattle are segregated and otherwise handled as U.S. Suspects.

(b) In addition, identification of U.S. Suspect swine must include the use of tattoos specified by the inspector to maintain the identity of the animals through the dehairing equipment when such equipment is used.

(c) All livestock required by this part to be identified as U.S. Condemned shall be tagged with a serially numbered metal ear tag bearing the term "U.S. Condemned."

(d) The devices described in paragraphs (a), (b), and (c) of this section shall be the official devices for identification of livestock required to be identified as U.S. Suspect or U.S. Condemned as provided in this part.

#### PART 310-POST-MORTEM INSPECTION

AUTHORITY: The provisions of this Part 310 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 **et seq.**), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962, (7 U.S.C. 450); Act of July 24, 1919, (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 310.1 Extent and time of post-mortem inspection; post-mortem inspection staffing standards.

(a) A careful post-mortem examination and inspection shall be made of the carcasses and parts thereof of all livestock slaughtered at official establishments. Such inspection and examination shall be made at the time of slaughter unless, because of unusual circumstances, prior arrangements acceptable to the Administrator have been made in specific cases by the circuit supervisor for making such inspection and examination at a later time.

(b)(1) The staffing standards on the basis of the number of carcasses to be inspected per hour are outlined in the following tables. Standards for multiple inspector lines are based on inspectors rotating through the different types of inspection stations during each shift to equalize the workload. The inspector in charge shall have the authority to require the establishment to reduce slaughter line speeds where, in his judgment, the inspection procedure cannot be adequately performed at the current line speed



(§ 310.1 (b)(1) cont'd.)

because of particular deficiencies in carcass preparation and presentation by the plant at the higher speed, or because the health condition of the particular animals indicates a need for more extensive inspection.

(2) **Cattle Inspection.** For all cattle staffing standards, an "a" in the "Number of Inspectors by Stations" column means that one inspector performs the entire inspection procedure and a "b" means than one inspector performs the head and lower carcass inspection and a second inspector performs the viscera and upper carcass inspection. 1/

(i) Inspection Using the Viscera Truck

#### Steers and Heifers

#### Cows and Bulls

** ** **	Maximum	No. of Inspectors			Maximum	No. of Inspectors			** ** **
	Slaughter Rates	by Stations			Slaughter Rates	by Stations			
	(head per hour)	Head Viscera Carcass			(head per hour)	Head Viscera Carcass			
	1-27	a	a	a	1-27	a	a	a	
	28-56	b	b	b	28-55	b	b	b	
	57-84	1	1	1	56-77	1	1	1	
	85-86	1	2	1	78-81	1	2	1	
	87-143	2	2	1	82-134	2	2	1	

Maximum Slaughter Rates (head per hour)	No. of Inspectors by Stations			* * *
	Head Viscera Carcass			
1-27	a	a	a	
28-55	b	b	b	
56-77	1	1	1	
78-81	1	2	1	
82-134	2	2	1	

\* (A) Rules for determining adjusted maximum slaughter rates for \*  
single-inspector kills considering walking distances according to the table in  
this subdivision: Determine the distances the inspector actually walks between  
the points shown in columns 2 through 14 of the following table. For each  
column, determine the deduction figure opposite the appropriate number of feet  
in column 1. Compute the total of the deduction figures for columns 2  
through 14. The adjusted maximum rate is the maximum rate in paragraph (b)(2)(i) \*  
of this section minus total of the deduction figures. If the resultant number \*  
is not a whole number, it must be rounded off to the next **lowest** whole number.

\* 1/ The "Maximum Slaughter Rates" figures listed in paragraph (b)(2)(i) of this \*  
\* section for one (a) and two (b) inspector kills are overstated because the time \*  
\* required to walk from one inspection station to another is not included. To \*  
\* determine the proper adjusted maximum slaughter line speed, paragraph (b)(2)(i) \*  
\* (A) of this section for one inspector kills or paragraph (b)(2)(i)(B) of this \*  
\* section for two inspector kills must be used along with their accompanying rules. \*



ONE INSPECTOR CATTLE KILL - VISCERA TRUCK  
Table of Deductions from Maximum Rates of Kill for Each  
Two Feet Between Points (in Tenths of Cattle Per Hour)

1 Number of Feet Between Points	2		3		4		5		6		7		8		9		10		11		12		13		14	
	Head Rack and High Rail		Viscera and Low Rail		Low Rail and Head Rack		Head Rack and Carcass**		Carcass** and Wash- basin		Tags- Brands and Low Rail		Viscera and Wash- basin		Viscera and High Rail		Low Rail and High Rail		Head Rack and Closest Washbasin		Washbasin and High Rail*		Head Rack and Wash- basin*		Viscera and Tags - Brands	
	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls
1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
5	0	0	0.1	0	0	0	0	0	0	0	0	0	0.1	0	0.1	0	0	0	0	0	0	0	0	0	0.2	0
7	0	0	0.1	0.1	0.1	0.1	0	0	0	0	0.1	0.1	0.1	0.1	0.2	0.2	0.1	0.1	0	0	0	0	0	0	0.3	0.3
9	0	0	0.2	0.1	0.1	0.1	0	0	0	0	0.1	0.1	0.1	0.2	0.4	0.4	0.1	0.1	0	0	0.1	0.1	0.1	0.1	0.4	0.4
11	0.1	0.1	0.2	0.2	0.2	0.2	0	0	0	0	0.2	0.2	0.2	0.4	0.4	0.4	0.2	0.2	0	0	0.1	0.1	0.1	0.1	0.5	0.6
13	0.1	0.1	0.3	0.3	0.3	0.3	0	0	0	0	0.2	0.2	0.2	0.5	0.5	0.5	0.2	0.2	0	0	0.1	0.1	0.1	0.1	0.6	0.7
15	0.1	0.1	0.4	0.4	0.4	0.4	0	0	0	0	0.2	0.3	0.3	0.5	0.6	0.6	0.3	0.3	0	0	0.2	0.2	0.2	0.2	0.7	0.9
17	0.1	0.1	0.4	0.4	0.4	0.4	0	0	0	0	0.3	0.3	0.3	0.6	0.7	0.7	0.3	0.3	0	0	0.2	0.2	0.2	0.2	0.9	1.0
19	0.1	0.1	0.5	0.4	0.4	0.4	0	0	0	0	0.3	0.4	0.4	0.7	0.8	0.8	0.4	0.4	0	0	0.2	0.2	0.2	0.2	1.0	1.1
21	0.2	0.2	0.5	0.4	0.4	0.4	0	0	0	0	0.3	0.4	0.4	0.8	0.9	0.9	0.4	0.4	0	0	0.2	0.2	0.2	0.2	1.1	1.3
23	0.2	0.2	0.6	0.5	0.5	0.5	0	0	0	0	0.4	0.5	0.5	0.9	1.0	1.0	0.5	0.5	0	0	0.3	0.3	0.3	0.3	1.2	1.4
25	0.2	0.2	0.7	0.5	0.5	0.5	0	0	0	0	0.4	0.5	0.5	1.0	1.1	1.1	0.5	0.5	0	0	0.3	0.3	0.3	0.3	1.3	1.5
27	0.2	0.2	0.7	0.5	0.6	0.5	0	0	0	0	0.4	0.5	0.6	1.1	1.2	1.2	0.6	0.6	0	0	0.3	0.3	0.3	0.3	1.4	1.7
29	0.2	0.2	0.8	0.6	0.6	0.6	0	0	0	0	0.5	0.6	0.6	1.2	1.3	1.3	0.6	0.6	0	0	0.4	0.4	0.4	0.4	1.5	1.8
31	0.3	0.2	0.8	0.6	0.7	0.6	0	0	0	0	0.5	0.6	0.7	1.3	1.4	1.4	0.7	0.7	0	0	0.4	0.4	0.4	0.4	1.6	1.9
33	0.3	0.3	0.9	0.7	0.7	0.7	0	0	0	0	0.6	0.7	0.7	1.3	1.4	1.4	0.7	0.7	0	0	0.4	0.4	0.4	0.4	1.7	2.1
35	0.3	0.3	1.0	0.7	0.8	0.7	0	0	0	0	0.6	0.7	0.8	1.4	1.5	1.5	0.8	0.8	0	0	0.5	0.5	0.5	0.5	1.8	2.2
37	0.3	0.3	1.0	0.8	0.8	0.8	0	0	0	0	0.6	0.8	0.8	1.5	1.6	1.6	0.8	0.8	0	0	0.5	0.5	0.5	0.5	1.9	2.3
39	0.3	0.3	1.1	0.8	0.9	0.8	0	0	0	0	0.7	0.8	0.9	1.6	1.7	1.7	0.9	0.9	0	0	0.5	0.5	0.5	0.5	2.0	2.4
41	0.4	0.3	1.1	0.9	0.9	0.9	0	0	0	0	0.7	0.9	0.9	1.7	1.8	1.8	0.9	0.9	0	0	0.6	0.6	0.6	0.6	2.1	2.6
43	0.4	0.4	1.2	0.9	1.0	0.9	0	0.1	0	0.1	0.7	0.9	1.0	1.8	1.9	1.9	1.0	1.0	0.1	0.1	0.6	0.6	0.6	0.6	2.2	2.7
45	0.4	0.4	1.2	0.9	1.0	0.9	0	0.1	0	0.1	0.8	0.9	1.0	1.8	1.9	2.0	1.0	1.0	0.1	0.1	0.6	0.6	0.6	0.6	2.3	2.8
47	0.4	0.4	1.3	1.0	1.1	1.0	0	0.1	0	0.1	0.8	1.0	1.1	1.9	2.0	2.1	1.1	1.1	0.1	0.1	0.6	0.6	0.6	0.6	2.4	2.9
49	0.4	0.4	1.4	1.0	1.1	1.0	0	0.1	0	0.1	0.8	1.0	1.1	2.0	2.1	2.2	1.1	1.1	0.1	0.1	0.7	0.7	0.7	0.7	2.5	3.1
51	0.5	0.5	1.4	1.1	1.2	1.1	0	0.1	0	0.1	0.9	1.1	1.2	2.1	2.2	2.3	1.2	1.2	0.1	0.1	0.7	0.7	0.7	0.7	2.6	3.2
53	0.5	0.5	1.5	1.1	1.2	1.1	0	0.1	0	0.1	0.9	1.1	1.2	2.2	2.3	2.4	1.2	1.2	0.1	0.1	0.7	0.7	0.7	0.7	2.7	3.3
55	0.5	0.5	1.5	1.2	1.2	1.2	0	0.1	0	0.1	1.0	1.2	1.2	2.3	2.4	2.5	1.3	1.3	0.1	0.1	0.8	0.8	0.8	0.8	2.8	3.4
57	0.5	0.5	1.6	1.2	1.3	1.2	0	0.1	0	0.1	1.0	1.2	1.3	2.3	2.4	2.5	1.3	1.3	0.1	0.1	0.8	0.8	0.8	0.8	2.9	3.5
59	0.5	0.5	1.6	1.3	1.3	1.3	0	0.1	0	0.1	1.0	1.3	1.3	2.4	2.5	2.6	1.4	1.4	0.1	0.1	0.8	0.8	0.8	0.8	3.0	3.6

\*The washbasin referred to here is the one the inspector uses while enroute from the head rack to high rail inspection.

\*\*This refers to the carcass in the bleeding area.

(B) Rules for determining adjusted maximum slaughter rates for two-inspector kills considering walking distance according to the table in this subdivision: Determine the distances the inspectors actually walk between the points shown in columns 2 through 9 of the following table. Column 9 is used only if the condemned brand and tags the viscera inspector uses are kept at a location other than at the washbasin - sterilizer. For each column, determine the deduction figure opposite the appropriate number of feet in column 1. Compute the total of the deduction figures for columns 2 through 9. Divide this total by 2. The adjusted maximum rate is the maximum rate in paragraph (b)(2)(i) of this section minus the number calculated above. If the resultant number is not a whole number, it must be rounded off to the next **lowest** whole number.

## TWO-INSPECTOR CATTLE KILL - VISCERA TRUCK

Table of Deductions from Maximum Kill Rates for Each Two Feet Between Points (in Tenths of Cattle Per Hour)

Heads and Low Rail Inspection									Viscera and High Rail Inspection								
1 Number of Feet Bet- ween Points	2 Head Rack and Washbasin		3 Head Rack and Carcasses**		4 Washbasin and Low Rail		5 Head Rack and Low Rail		6 Viscera and brands tags (Washbasin)		7 Viscera and High Rail		8 High Rail and Washbasin		9* Viscera and Washbasin		
	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	
1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	
3	0.1	0	0.1	0	0.1	0	0	0	0	0	0	0	0	0	0.1	0.2	
5	0.1	0.1	0.1	0.1	0.1	0.1	0.8	0.7	0.4	0.5	0.5	0.5	0.1	0.2	0.2	0.3	
7	0.1	0.2	0.1	0.1	0.1	0.1	1.5	1.4	0.7	0.9	1.0	0.9	0.3	0.3	0.3	0.4	
9	0.2	0.2	0.1	0.2	0.1	0.2	2.2	2.0	1.1	1.3	1.5	1.3	0.4	0.5	0.4	0.5	
11	0.2	0.3	0.1	0.2	0.2	0.2	2.8	2.7	1.4	1.7	1.9	1.8	0.5	0.6	0.4	0.6	
13	0.2	0.4	0.1	0.3	0.2	0.2	3.5	3.3	1.7	2.1	2.4	2.2	0.6	0.7	0.5	0.8	
15	0.3	0.4	0.1	0.3	0.2	0.3	4.1	3.9	2.0	2.5	2.9	2.6	0.7	0.9	0.6	0.9	
17	0.3	0.5	0.1	0.4	0.2	0.3	4.8	4.5	2.4	2.9	3.3	3.0	0.8	1.0	0.7	1.0	
19	0.3	0.6	0.2	0.4	0.3	0.4	5.4	5.1	2.7	3.3	3.7	3.4	0.9	1.2	0.7	1.2	
21	0.3	0.6	0.2	0.4	0.3	0.4	6.0	5.7	3.0	3.7	4.2	3.7	1.0	1.3	0.8	1.3	
23	0.4	0.7	0.2	0.5	0.3	0.5	6.6	6.3	3.3	4.0	4.6	4.1	1.2	1.4	0.9	1.4	
25	0.4	0.7	0.2	0.5	0.3	0.5	7.2	6.8	3.6	4.4	5.0	4.5	1.3	1.6	1.0	1.6	
27	0.4	0.8	0.2	0.6	0.4	0.5	7.8	7.4	3.9	4.7	5.4	4.9	1.4	1.7	1.0	1.7	
29	0.5	0.9	0.2	0.6	0.4	0.6	8.3	7.9	4.2	5.1	5.8	5.2	1.5	1.8	1.1	1.8	
31	0.5	0.9	0.2	0.7	0.4	0.6	8.9	8.5	4.5	5.4	6.2	5.6	1.6	2.0	1.2	2.0	
33	0.5	1.0	0.2	0.7	0.4	0.7	9.4	9.0	4.8	5.8	6.5	5.9	1.7	2.1	1.3	2.1	
35	0.6	1.1	0.3	0.8	0.5	0.7	10.0	9.5	5.0	6.1	6.9	6.3	1.8	2.2	1.3	2.3	
37	0.6	1.1	0.3	0.8	0.5	0.7	10.5	10.0	5.3	6.4	7.3	6.6	1.9	2.4	1.4	2.4	
39	0.6	1.2	0.3	0.9	0.5	0.8	11.0	10.5	5.6	6.8	7.6	6.9	2.0	2.5	1.5	2.5	
41	0.7	1.2	0.3	0.9	0.6	0.8	11.5	11.0	5.9	7.1	8.0	7.2	2.1	2.6	1.5	2.6	
43	0.7	1.3	0.3	0.9	0.6	0.9	12.0	11.4	6.1	7.4	8.3	7.6	2.2	2.9	1.6	2.8	
45	0.7	1.4	0.3	1.0	0.6	0.9	12.5	11.9	6.4	7.7	8.7	7.9	2.4	2.9	1.7	2.9	
47	0.8	1.4	0.3	1.0	0.6	1.0	13.0	12.4	6.7	8.0	9.0	8.2	2.5	3.0	1.8	3.0	
49	0.8	1.5	0.3	1.1	0.7	1.0	13.4	12.8	6.9	8.3	9.4	8.5	2.6	3.2	1.8	3.1	
51	0.8	1.6	0.3	1.1	0.7	1.0	13.9	13.3	7.2	8.6	9.7	8.8	2.7	3.3	1.9	3.3	
53	0.9	1.6	0.4	1.2	0.7	1.1	14.4	13.7	7.4	8.9	10.0	9.1	2.8	3.4	2.0	3.4	
55	0.9	1.7	0.4	1.2	0.7	1.1	14.8	14.1	7.7	9.2	10.3	9.4	2.9	3.5	2.0	3.5	
57	0.9	1.7	0.4	1.3	0.8	1.2	15.2	14.6	7.9	9.5	10.6	9.7	3.0	3.7	2.1	3.6	
59	0.9	1.8	0.4	1.3	0.8	1.2	15.7	15.0	8.2	9.7	10.9	9.9	3.1	3.8	2.2	3.8	

\*This column to be used only if brands and tags are not located at the washbasin.

\*\*This refers to the carcasses in the bleeding area.



(§ 310.1(b)(2) continued)

(ii) Inspection Using the Viscera Table, Tongue-In Presentation of Heads

Steers and Heifers

Cows and Bulls

* Maximum * Slaughter Rates * (head per hour)	No. of Inspectors by Stations Head Viscera Carcass			Maximum Slaughter Rates (head per hour)	No. of Inspectors by Stations Head Viscera Carcass			* * *
1-32	a	a	a	1-29	a	a	a	
33-58	b	b	b	30-56	b	b	b	
59-84	1	1	1	57-77	1	1	1	
85-86	1	2	1	78-81	1	2	1	
87-143	2	2	1	82-134	2	2	1	
144-171	3	2	1	135-159	2	3	1	
172-198	3	3	1	160-187	3	3	1	
199-226	3	3	2	188-213	3	4	1	
227-253	4	3	2	214-234	3	4	2	
254-280	4	4	2	235-264	4	4	2	
281-306	5	4	2	265-289	5	4	2	
307-333	5	5	2	290-314	5	5	2	

(iii) Inspection Using the Viscera Table, Tongue-Out Presentation of Heads

Steers and Heifers

Cows and Bulls

* Maximum * Slaughter Rates * (head per hour)	No. of Inspectors by Stations Head Viscera Carcass			Maximum Slaughter Rates (head per hour)	No. of Inspectors by Stations Head Viscera Carcass			* * *
1-32	a	a	a	1-29	a	a	a	
33-58	b	b	b	30-56	b	b	b	
59-86	1	1	1	57-79	1	1	1	
87-103	1	2	1	80-98	1	2	1	
104-156	2	2	1	99-147	2	2	1	
157-186	2	3	1	148-174	2	3	1	
187-216	3	3	1	175-205	3	3	1	
217-246	3	3	2	206-233	3	4	1	
247-275	3	4	2	234-256	3	4	2	
276-304	4	4	2	257-288	4	4	2	
305-333	4	5	2	289-316	5	4	2	
334-362	5	5	2	317-343	5	5	2	
363-390	5	6	2					



(3) **Swine Inspection.** The following swine inspection staffing standards are applicable to those swine slaughter lines which require three or more inspectors and on which the swine heads are inspected while still attached to the carcass. These standards are predicated upon the use of a mirror, as described in § 307.2(m)(6), at the carcass inspection station to observe the back of the carcass and upon the observation, rather than palpation, at the viscera inspection station, of the spleen, liver, heart, lungs, and mediastinal lymph nodes.

**Butcher Hogs**

Maximum Slaughter Rates (head per hour)	Number of Inspectors		
	by Stations	Head	Viscera Carcass
245-506	1	1	1
507-540	1	2	1
541-859	2	2	1
860-1022	2	3	1
1023-1106	3	3	1

**Sows and Boars**

Maximum Slaughter Rates (head per hour)	Number of Inspectors		
	by Stations	Head	Viscera Carcass
189-439	1	1	1
440-475	2	1	1
476-752	2	2	1
753-895	3	2	1
896-964	3	3	1

§ 310.2 Identification of carcass with certain severed parts thereof and with animal from which derived.

(a) The head, tail, tongue, thymus gland, and all viscera of each slaughtered animal, and all blood and other parts of such animals to be used in the preparation of meat food products or medical products, shall be handled in such a manner as to identify them with the rest of the carcass and as being derived from the particular animal involved, until the post-mortem examination of the carcass and parts thereof has been completed. Such handling shall include the retention of ear tags, back tags, implants, and other identifying devices affixed to the animal, in such a way to relate them to the carcass until the post-mortem examination has been completed.

(b) The official State-Federal Department backtag on any carcass shall:

(1) (i) Be removed from the hide of the animal by an establishment employee and placed in a clear plastic bag. The bag containing the tag shall be affixed to the corresponding carcass.

(ii) The bag containing the tag shall be removed from the carcass by an establishment employee and presented with the viscera to the Program inspector at the point where such inspector conducts the viscera inspection.

(2) (i) Brucellosis and tuberculosis ear tags, herd identification ear tags, sales tags, ear bangles, and similar identification devices shall be removed from the animal's hide or ear by an establishment employee and shall be placed in a clear plastic bag and affixed to the corresponding carcass.

(ii) The bag containing the tag shall be removed from the carcass by an establishment employee and presented with the viscera to the Program inspector at the point where such inspector conducts the viscera inspection.

(3) In cases where both types of devices described in subparagraphs (1) and (2) of this paragraph are present on the same animal, both types may be placed in the same plastic bag or in two separate bags.

(4) The circuit supervisor may allow the use of any alternate method proposed by the operator of an official establishment for handling the type of devices described in subparagraph (2) of this paragraph if such alternate method would provide a ready means of identifying a specific carcass with the corresponding devices by a Program inspector during the post-mortem inspection.

(5) Disposition and use of identifying devices.

(i) The official State-Federal Department backtags will be collected by a Program inspector and used to obtain traceback information necessary for proper disposition of the animal or carcass and otherwise handled according to instructions issued to the inspectors.

(ii) The devices described in subparagraph (2) of this paragraph shall be collected by the Program inspector when required to obtain traceback information necessary for proper disposition of the animal or carcass and for controlling the slaughter of reactor animals. Devices not collected for these purposes shall be discarded after the post-mortem examination is complete.

(6) Plastic bags used by the establishment for collecting identifying devices will be furnished by the Department.

### § 310.3 Carcasses and parts in certain instances to be retained.

Each carcass, including all detached organs and other parts, in which any lesion or other condition is found that might render the meat or any part unfit for food purposes, or otherwise adulterated, and which for that reason would require a subsequent inspection, shall be retained by the Program employee at the time of inspection. The identity of every such retained carcass, detached organ, or other part shall be maintained until the final inspection has been completed. Retained carcasses shall not be washed or trimmed unless authorized by the Program employee.



For application to outside containers of equine meat food products.

(b) When import inspections are performed in official establishments, the official inspection legend, as required by Part 327 of this subchapter, to be applied to imported meat and meat food products, shall be the appropriate form as specified in §§ 312.2 and 312.3 of this Part.

(c) When products are refused entry into the United States, the official mark, when required by Part 327 of this subchapter, to be applied to the products refused entry shall be in the following form:

**UNITED STATES  
REFUSED ENTRY**

(d) Devices for applying "United States Refused Entry" marks shall be furnished to Program inspectors by the Department.

§ 312.8 Official export inspection marks, devices, and certificates.



(a) The official export meat inspection mark required by Part 322 of this subchapter shall be in the following form as hereinafter specified: 1/



Any rubber stamp approved by the Administrator, in the manner provided for in Part 317 of this subchapter, and bearing the official mark prescribed in this paragraph shall be an official device for the purposes of the Act.

(b) The official export certificate required by Part 322 of this subchapter is a paper certificate form for signature by a Program employee bearing \* a letterhead and the seal of the United States Department of Agriculture, with \* a certification that meat or meat food product described on the form is from animals that received ante-mortem and post-mortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law

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1/ The number "529893" is given as an example only. The number of the official export certificate will be shown in lieu thereof.

(§ 319.180(b) continued)

may be used to facilitate chopping or mixing or to dissolve the curing and seasoning ingredients, but the sausage shall contain no more than 10 percent of added water. These sausage products may contain only phosphates approved under Part 318 of this chapter. These sausage products may contain poultry products, individually or in combination, not in excess of 15 percent of the total ingredients, excluding water, in the sausage, and may contain Mechanically Separated (Species) Product in accordance with § 319.6. Such poultry products shall not contain kidneys or sex glands. The amount of poultry skin present in the sausage must not exceed the natural proportion of skin present on the whole carcass of the kind of poultry used in the sausage, as specified in § 381.117(d) of this chapter. The poultry products used in the sausage shall be designated in the ingredient statement on the label of such sausage in accordance with the provisions of § 381.118 of this chapter. Meat by-products used in the sausage shall be designated individually in the ingredient statement on the label for such sausage in accordance with § 317.2 of this chapter.

(c) A cooked sausage as defined in paragraph (a) of this section shall be labeled by its generic name, e.g., frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, or knockwurst. When such sausage products are prepared with meat from a single species of cattle, sheep, swine, or goats they shall be labeled with the term designating the particular species in conjunction with the generic name; e.g., "Beef Frankfurter," and when such sausage products are prepared in part with Mechanically Separated (Species) Product in accordance with § 319.6, they shall be labeled in accordance with § 317.2(j)(13) of this subchapter.

(d) A cooked sausage as defined in paragraph (b) of this section shall be labeled by its generic name, e.g., frankfurter, frank, furter, hotdog, wiener, vienna, bologna, garlic bologna, or knockwurst, in conjunction with the phrase "with byproducts" or "with variety meats" with such supplemental phrase shown in a prominent manner directly contiguous to the generic name and in the same color on an identical background.

(e) With appropriate labeling as required by § 317.8(b)(16) of this chapter, e.g., "Frankfurter, Calcium Reduced Dried Skim Milk Added," or "Bologna, with Byproducts (or Variety Meats), Soy Flour Added," one or more of the following binders may be used in cooked sausage otherwise complying with paragraph (a) or (b) of this section: dried milk, calcium reduced dried skim milk, enzyme (rennet) treated calcium reduced dried skim milk and calcium lactate, nonfat dry milk, dry or dried whey, reduced lactose whey, reduced minerals whey, whey protein concentrate, cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate and isolated soy protein, provided such ingredients, individually or collectively, do not exceed 3 1/2 percent of the finished product, except that 2 percent of isolated soy protein shall be deemed to be the equivalent of 3 1/2 percent of any one or more of the other binders.

(f) Cooked sausages shall not be labeled with terms such as "All Meat" or "All (Species)," or otherwise to indicate they do not contain nonmeat ingredients or are prepared only from meat.

(g) For the purposes of this section: Poultry meat means deboned chicken meat or turkey meat, or both, without skin or added fat; poultry products mean chicken or turkey, or chicken meat or turkey meat as defined in § 381.118 of this chapter, or poultry byproducts as defined in § 381.1 of this chapter; and meat byproducts (or variety meats) mean pork stomachs or snouts; beef, veal, lamb or goat tripe; beef, veal, lamb, goat or pork hearts, tongues, fat, lips,



(§ 319.180(g) continued)

weasands and spleens; and partially defatted pork fatty tissue, or partially defatted beef fatty tissue.

§ 319.181 Cheesefurters and similar products.

"Cheesefurters" and similar products are products in casings which resemble frankfurters except that they contain sufficient cheese to give definite characteristics to the finished article. They may contain cereal, vegetable starch, starchy vegetable flour, soy flour, soy protein concentrate, isolated soy protein, nonfat dry milk, dry or dried whey, reduced lactose whey, reduced minerals whey, whey protein concentrate, calcium reduced dried skim milk, enzyme (rennet) treated calcium reduced dried skim milk and calcium lactate, or dried milk. The finished product shall contain no more than 3.5 percent of these additives, individually and collectively, exclusive of the cheese constituent. In determining the maximum amount of the ingredients specified in this subparagraph which may be used, individually and collectively, in a product, 2 percent of isolated soy protein shall be considered the equivalent of 3.5 percent of any other ingredient specified in this subparagraph. When any such additive is added to these products, there shall appear on the label in a prominent manner, contiguous to the name of the product, the name of each such added ingredient, as for example, "Cereal Added," "With Cereal," "Potato Flour Added," "Cereal and Potato Flour Added," "Soy Flour Added," "Nonfat Dry Milk Added," "Cereal and Nonfat Dry Milk Added," as the case may be. These products shall contain no more than 10 percent of added water and/or ice, 30 percent fat and shall comply with the other provisions for cooked sausages that are in this subchapter.

\* § 319.182 Braunschweiger and liver sausage or liverwurst. \*

\* (a) "Braunschweiger" is a cooked sausage made from fresh, cured, and/or  
\* frozen pork, beef, and/or veal and at least 30 percent pork, beef, and/or  
\* veal livers computed on the weight of the fresh livers. It may also contain  
\* pork and/or beef fat. Mechanically Separated (Species) may be used in  
\* accordance with § 319.6. Binders and extenders may be used as permitted in  
\* § 319.140. The product may have a smoked taste characteristic, which may be  
\* imparted by use of smoked meats, smoke flavoring or smoking. If prepared  
\* from components of a single species, the product name may reflect the  
\* species, e.g., "Beef Braunschweiger." Braunschweiger may also be labeled as  
\* any of the following: "Braunschweiger--A Liver Sausage," "Braunschweiger--A  
\* Liverwurst," or "Braunschweiger (Liver Sausage)" or "Braunschweiger  
\* (Liverwurst)."

\* (b) "Liver Sausage" or "Liverwurst" is a cooked sausage made from  
\* fresh, cured, and/or frozen pork, beef, and/or veal and at least 30 percent  
\* pork, beef, veal, sheep, and/or goat livers computed on the weight of the  
\* fresh livers. It may also contain pork and/or beef byproducts.  
\* Mechanically Separated (Species) may be used in accordance with § 319.6.  
\* Binders and extenders may be used as permitted in § 319.140. If prepared  
\* from components of a single species, the product name may reflect that  
\* species, e.g., "Pork Liver Sausage."

Subpart H-[Reserved]

Subpart I-Semi-Dry Fermented Sausage [Reserved]

Subpart J-Dry Fermented Sausage [Reserved]

Subpart K-Luncheon Meat, Loaves and Jellied Products



(§ 381.103 continued)

and the seal of the United States Department of Agriculture, with a certification that the poultry enumerated on the form were inspected and condemned for the listed causes in compliance with the regulations of the Department. A statement to the effect that certain figures on the certificate were derived from information supplied by plant management, and a signature line for an authorized plant official is also shown.

§ 381.104 Official export certificates, marks, and devices.

The form of certificate described in § 381.106 is an official export certificate, and the mark shown below is the official mark used on outside containers to identify inspected and passed poultry products for export. Devices used by the Department to apply such a mark are official devices.



§ 381.105 Export certification; marking of containers.

\* (a) Upon request or application by any person intending to export any poultry product, any inspector is authorized to issue an official export certificate as prescribed in § 381.107 with respect to the shipment to any foreign country of any inspected and passed poultry product, after adequate inspection of the product has been made by the inspector to determine its identity as inspected and passed and eligible for export: Provided, That the product is offered for inspection at an official establishment. Each shipping container covered by the export certificate shall be marked with an official export stamp as shown in § 381.104 bearing the number of the export certificate. Official export certificates will be issued only upon condition that the products covered thereby shall be subject to reinspection at any place and at any time prior to exportation to determine the identity of the products and their eligibility for certification, and such certificates shall become invalid if such reinspection is refused or discloses that the products are not eligible for such certification. If reinspection discloses that any poultry products covered by an export certificate are not eligible for such certification, a superseding certificate setting forth such findings shall be issued and copies shall be furnished to interested persons. \*

(b) The original and a duplicate of each official export certificate shall be delivered to the person who requested such certificate or his agent. Such person may duplicate such numbers of exact copies of the original as he requires in connection with the exportation of the poultry products. Additional official file copies of the export certificates shall be prepared and distributed by the inspector in accordance with the instructions of the Administrator.

(c) Only one certificate shall be issued for each consignment, except in case of error in the certificate or loss of the certificate originally issued. A request for a new certificate, except in the case of a lost certificate, shall be accompanied by the original and all copies of the first certificate. The new certificate shall carry the following statement: "This certificate supersedes certificate No. .... Dated ..... The outside container of the poultry product covered by this certificate is stamped with United States Department of Agriculture Certificate No. ...."

§ 381.106 Form of export certificate.

\* The official export certificate authorized by this subpart is a paper certificate for signature by an inspector, bearing a letterhead and the seal of the U.S. Department of Agriculture, with a certification that the slaughtered poultry and other poultry products described on the form came \*





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